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SUNSET Magazine

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SUNSET GOLD

WITH the opening of each new calendar come, for most of us, resolutions that this year we will be more saving, more sensible about our expenditures, more thrifty generally. Wise resolutions indeed, if we use intelligent judgment about putting them into practice.

There are so many interpretations of that word, thrift. To some it means not giving. Its happiest meaning, I think, is not wasting, so that we may be able to give to those who need our help, as well as to procure for ourselves the material things that we need or desire.

In this connection two thoughts should stand out like framed mottoes on the walls of our minds. First, saving should be purposeful, not fearful. Saving toward a definite end is a game, whereas saving based on vague fear for the future has no joy of anticipation in it. Let's insure ourselves financially against a sorry, dependent old age, and then forget it and proceed to save toward the pleasanter things of life.

The second maxim has a note of daring in it: don't be afraid to risk investing time and money in things of the spirit! These pay high dividends. A family outing in the mountains. A day's work given to someone who needs that work even more than you need the money you pay him. A slightly extravagant and perhaps foolish birthday gift to someone who means much to you. A lovely picture for the living-room; books, magazines, tickets for the theater or symphony: any one of these may serve as a pot of white hyacinths to feed your soul—and souls need food even as bodies do!

RESOLUTIONS to be wisely thrifty, worthy though they may be, are merely a good beginning for the year. Much more important is *resolution*, the quality of being firm in one's intention. It is not in human nature to succeed at once in turning a new leaf and keeping it turned over. Leaves, you know, have a way of swinging back to where the book has been opened most frequently. It takes a resolute person indeed to insist to himself day after day that better habits of thought and action shall replace unworthy habits.

May your resolutions at the beginning of this new year 1932 be truly wise and good ones. And may you have sufficient resolution of spirit and will to live up to them!—*Genevieve A. Callahan.*

John French, a young art student earning his way through San Jose Junior College, works summers in a lumber mill in the High Sierra. It was there that he made the interesting sketch of wind-swept trees, above

"My Ten Best Menus Feature Sunkist Grapefruit" Writes Mrs. J. M., Portland homemaker and hostess

1. A SIMPLE BREAKFAST FOR THE FAMILY

★Sunkist Grapefruit Appetizer

Oatmeal with Raisins Top Milk

Wholewheat Toast

Orange Marmalade Coffee

Milk or Hot Chocolate for children

Sunkist Grapefruit: needs no advance preparation. Simply halve and serve.

2. LATE SUNDAY BREAKFAST, WITH GUESTS

★Sunday Sunkist Grapefruit

(Remove alternate sections of grapefruit and replace with orange sections)

Waffles Honey-Butter Marmalade

Platter of Broiled Ham, Crisp Bacon, and Tiny Sausages, with Fried Apple Rings

Coffee and More Coffee

Sunkist Grapefruit: makes a decorative first course for any meal.

3. SALAD PLATE LUNCHEON

★Sunkist Special Luncheon Salad Plate (In one lettuce cup arrange Sunkist Grapefruit sections; in another, crab and celery salad; in another, sliced pickled beets; in another, 3 or 4 cheese-stuffed prunes, all marinated half an hour in Grapefruit Marinade. Dot with mayonnaise.)

Tiny Hot Muffins Apricot Jam

Date-Nut Pudding with Whipped Cream

Coffee

Sunkist Grapefruit: harmonizes nicely with fish, fruit or meat in salads.

4. SUNDAY NIGHT SUPPER

Bouillon Crisp Wholewheat Wafers

Ripe Olives Celery Hearts

Sweet Pickles

Sliced Chicken Sandwiches

★Sunkist Grapefruit Ring Mold Bavarian

Stuffed Dates Tea Coffee

Sunkist Grapefruit: makes interesting gelatine desserts, ready hours early.

5. A CIRCUS PARTY FOR LITTLE CHILDREN

Animal Sandwiches

(cut with cookie cutters)

Milk or Hot Chocolate to Drink

★Fruit Gelatine in Sunkist Grapefruit Chariots, drawn by Gingerbread Animal Cookies and driven by Gingerbread Boys. (Dip feet of animal cookies in soft icing and stand on graham crackers. Use slices of orange for chariot wheels, held on with toothpicks.)

Sunkist Grapefruit: shells make smart containers for cocktails, salads or desserts.

6. MY BEST COMPANY DINNER

Chilled Tomato Juice Cocktails

★Hot Hors d'oeuvres In "Grapefruit Pincushion" (bacon-wrapped olives and pickled onions, broiled, impaled on tooth-picks and stuck into a grapefruit.)

Consomme Bread Sticks

Broiled Chicken

Broccoli with Hollandaise Sauce

Sweet Potato Cakes with Pecans

Hot Rolls Gooseberry Jam

Grapefruit and Celery Salad

Peppermint Ice Cream

Individual Angel Cakes Coffee

Sunkist Grapefruit: tart flavor contrasts excellently with rich foods.

7. A SIMPLE FAMILY DINNER

Vegetable Salad with French Dressing

Salt Wafers

Baked Stuffed Pork Chops and Gravy

Baked Hubbard Squash

Buttered String Beans

Corn Bread Pickles

Cranberry Sauce

★Sunkist Grapefruit Tapioca

Coffee Milk for Children

Sunkist Grapefruit: inexpensive source of vitamins A and C.

8. AFTERNOON OR EVENING BRIDGE REFRESHMENTS

★Molded Grapefruit Salad

(Diced Sunkist Grapefruit, cucumber, celery and pineapple, with lemon or lime gelatine. Chill in ring mold, and serve with mayonnaise.)

Openface Cheese Sandwiches, Toasted

Coffee

Hard Candies Nuts Mints

Sunkist Grapefruit: refreshing but non-fattening. Use liberally when reducing.

9. AFTERNOON TEA

Selection of Openface Sandwiches

Salted Pecans

Ripe and Stuffed Olives

★Candied Sunkist Grapefruit Peel, Plain and Chocolate Dipped

Tea Coffee

Sunkist Grapefruit: "fits in" in so many places on the menu—at breakfast, luncheon, and dinner.

10. FOR A BAD COLD

Hot Bath

Tall Glass of Hot Grapefruitade

Plenty of Handkerchiefs

Bed Until Better!

Drink Fresh Grapefruit Juice Freely

Sunkist Grapefruit: has alkaline reaction in body, essential to health.

★Mail coupon at right for new booklet containing recipes for ideas marked with stars, and dozens of other delightful grapefruit appetizers, salads and desserts. You'll like them!

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Sunkist

CALIFORNIA FRUIT GROWERS EXCHANGE

Div. G-1806, Box 530 Station C Los Angeles, California

Please send me, quickly, my free copy of the new booklet of Sunkist Grapefruit Recipes including chapter on health and "safe reducing"

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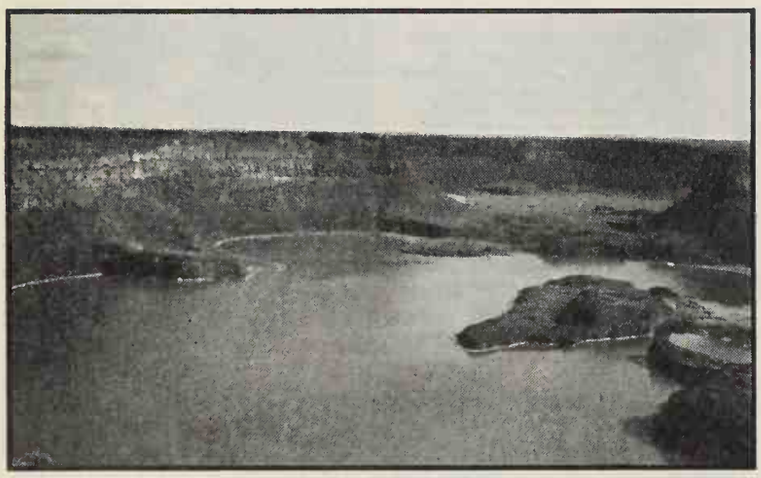
Sunset Readers Sent These

Dear Sunset Friends:—If you have never driven on the paved highway from Seattle to Vancouver, it's just too bad. This is one of the famous scenes along the way—Chuckanut Drive near Bellingham.—C. D.



Dear Coasters:—The Coast doesn't have all the charm. Here in Eastern Washington we have things worth crossing the mountains to see. This is Alligator Rock in the Grand Coulee, 100 miles west of Spokane.—M. H.

Dear Editors:—A few months ago I came upon this scene up in "Mule Crick," Oregon, and couldn't resist getting a picture. They call themselves the "Sourdough Boys" but we think they are mighty sweet.—Sunset Reader.

Pacific

With the

IF we had a good, serviceable pair of wings, we should be up getting a birdseye view of Sunset Land along about now, just to make sure that all is well for Christmas. Of course we know that there will be Christmas on the Farallones for didn't Mrs. Berg, "The Lady of the Lighthouse," write us that on a trip to the mainland last September she brought her turkey home, to make sure of having one for Christmas dinner. The men and women who chance to be riding western seas on December 25th will have their special Christmas dinners—the captains of several liners have given us their word. Out on the desert there will be Christmas picnics, and in community bread lines there will be served not the bread of charity but home food flavored with the essence of western hospitality and true brotherly love. To some parts of Sunset Land Christmas will come by pack train, while in far corners of the North the dog train will again carry its load of precious gifts. Still, we should like to go Pacific Coasting along about now to make sure that all is well everywhere for Christmas; but with no wings, with the rain running in canyons down the window pane, and our feet tied to the jade green office desk by throngs of editorial duties, our Pacific Coasting for this month must be of the swivel-chair variety.

■ ■

Living again some of our Pacific Coasting trips of the past year we recall little ideas that might have been passed along to you before this, but which were temporarily crowded out. For instance, last summer in Richardson's Grove in the redwoods, we sat on a rustic seat made from a huge redwood log five or six feet in length. The log was simply placed horizontally on the ground, and a lengthwise quarter-section sawed out. The remaining three-quarters formed a comfortable seat with back. Then up in the Tahoe country there was the fore-handed (or shall we say, fore-legged?) visitor from Boston who had brought along a pair of lineman's spurs so that if necessary he might climb trees and knock off dead limbs for his firewood. It was in Yosemite Hatchery that we saw Peter Topp, the fellow who superintends the trout, throw a bright new penny into the pool and soon the fish were scrambling over each other to strike at the shiny lure. Visitors followed his example, all of which was sport for the fish, sport for the spectators, and not bad for the boys who had to clean out the pool. Silly little things these are to remember, but they are some of the milestones which mark the way of pleasant Pacific Coasting during the past twelve months.

■ ■

Clubs and organizations of the Bay Region may like to know that it is now possible to arrange with the Chinese Consul for specially conducted trips through San Francisco Chinatown. We were fortunate to have been included in one such tour

Coasting

Editors

not long ago and ever since we have been congratulating ourselves on having made the trip. The group met at a downtown hotel at six o'clock in the evening, going from there to a Chinese restaurant where a special Chinese dinner, chopsticks and all, was served. From dinner we went in succession to the Chinese Temple, where every man may worship his own God in his own way; to the telephone exchange, where quick-witted operators carry the entire list of Ying Lows and Ying Lees in their heads; to the Chinese theatre; to an antique shop; to the court house and benevolent association, and the Chinese Y.M.C.A. In each case, well-informed young men were at hand to explain Chinese customs and Oriental influences, and all in all it was a delightfully instructive and inexpensive evening. Full particulars of such trips may be had by writing C. W. Lee, Chinese Y. M. C. A., 855 Sacramento Street, San Francisco; or telephone China 1717.

■ ■

While we are on the subject of Chinatown we must tell you about the new book, "Chinatown Quest," by Carol Green Wilson (Stanford Press, price $3.00). Here in a well-bound, well-illustrated volume we have the adventures of Donaldina Cameron, a lovely woman whose life has been devoted to the fight against traffic in Chinese slave girls in the old Chinatown—a phase of Chinatown that has been little known to most of us. With "Chinatown Quest," Mrs. Wilson, the author, has given us one more example—and a mighty interesting one—of truth's being not only stranger but also stronger than fiction.

It makes us especially happy to recommend "Chinatown Quest" on three counts. First of all it is a splendid book, well written and interesting. Second, it is on a subject that is close to everyone in SUNSET Land. Third, Mrs. Wilson, the author, is one of our own SUNSET writers. Do you remember her fascinating article about Jasper National Park in the March, 1931, issue? Strangely enough the title of that article was "Where West Meets East"—prophetic it would seem, of this author's first book.

■ ■

Funny isn't it, that in looking back over a trip we never remember the flat tires, the seasickness and other unpleasant experiences except to laugh at them. Instead we carry home with us for all time living pictures of "notched horizons," purple seas at sunset, and little trails leading away into the high places. Old Highway 1931 has been a rough road, full of bumps for many of us but we are now at the end of it. Let's forget the griefs, the disappointments, the rough places, and start smilingly down 1932 ready for whatever adventures lie around its curves. May that highway be truly a happy one for all of you!

L. R.

From Ports of Sunset Land

It's worth climbing Jackass Hill to visit this old cabin once lived in by Mark Twain. Here it was that he wrote many of his tales of the Mother Lode country—the country of jumping frogs and peaceful valleys.—N. K. J.

Sunrise on the desert—Palm Springs to be exact. And I got up mighty early to make this picture for Sunset Magazine. Of course this country can't compare with Mt. Baker, but it's fine.—Bert Huntoon (Mt. Baker)

Table Rock in the famous Enchanted Mesa, New Mexico. This can be seen on motor tours through the Pueblo Indian country. Winter is a good time to make such a trip and to see such sights. Photo by Ewing Galloway, N. Y.

Third in a Series of Interviews with Western Pioneers

by
Frank J. Taylor

Promised Lands

The Story of E. F. Blaine
Sage and Godfather of the Yakima Valley

WHEN first I encountered the Sage of Yakima, he was back at the National Capital, sounding his warning that the day was not far over the horizon when Sunset Land—the Pacific Slope—would be the home of as many people as live in the entire United States today.

"We ought to be getting ready for 400,000,000 population in this country in 2100," he said.

At first the statesmen were inclined to take lightly to his ideas as far-off day dreams. But the kindly, white-haired man from the West was so firm in his convictions, and he backed them with such an array of facts, that men soon found themselves listening to him.

All he asked was that the federal government establish a revolving fund from which men and women, through their communities, could borrow money in sufficient quantities to reclaim the desert and swamp lands of the West and build their homes in the Promised Land.

Men soon found, by talking with him, that E. F. Blaine, the sage and the godfather of Yakima Valley, was not only a practical reclamationist, but he was

likewise perhaps the world's most broadly informed authority on the history of irrigation.

And that is the last thing in the world one would take him to be, from appearances. E. F. Blaine looks more like a scholar than a son of the soil. He was not an engineer, but was a lawyer. Right away I found myself asking him how in the world he happened to be in the reclamation business.

"It was more or less an accident," he explained. "My first visit to the Yakima Valley was in 1897. I went at the instance of Mr. Arthur A. Denny, the father of Seattle. Mr. Denny had loaned a large sum of money to the contractors who built the first portion of the Sunnyside irrigation canal. These contractors were unable to repay Mr. Denny because the ditch company had become insolvent and was in the hands of a receiver.

"The contractors were willing to accept receiver's certificates for their work if Mr. Denny would take his investment in the certificates. Mr. Denny asked me to make a full investigation and report to him whether, in my judgment, he could afford to take receiver's certificates and discharge the contractors' indebtedness.

In the city of Yakima; a part of E. J. Blaine's dream come true

"I WAS amazed by the crops being produced by the settlers who had developed the land they purchased from the canal company. As I had been raised on a farm in New York, I knew something about general farming and horticulture, but never had I seen such crops as these—alfalfa, eleven tons to the acre, young fruit trees, where the crop had not been thinned, breaking down under the weight of the fruit they bore.

"I looked at the miles of sand and sagebrush around the colony and it occurred to me that for ages Nature had been piling up here deposits of the richest soils on earth. I reflected that if a man tried to fertilize ordinary soils as Nature had enriched these, it would cost two thousand dollars an acre. So I said to myself that if Nature was willing to work for ages to invest two thousand dollars an acre in Yakima Valley, a man ought to be willing to take a chance on a few dollars to bring water to the land.

"I was so carried away with what I saw that I made up my mind to become associated with the rehabilitation of the Sunnyside project. Returning to Seattle, I informed Mr. Denny that he could afford to take receiver's certificates and discharge his debtors; that it would be some time before he would be able to get his money, but that ultimately he would be paid every last cent, which he was."

That decision was Yakima's rebirth. Settlers had lived in the Valley since 1847, when the Catholic Fathers first established a mission among the Yakima tribe of Indians. But half a century later, when Mr. Blaine first visited the valley, the land was still thirsting for water, which could be supplied only by completion of the Big Ditch.

Fruit raising began in 1893, and increased rapidly after completion of the Big Ditch. It is interesting to note that the cost of the Sunnyside project was approximately $4,000,000, and for decades now the annual revenue from products of the soil watered by the ditches is more than ten times that sum.

"I was greatly impressed by what I saw when I first visited the project," Mr. Blaine continued, "but I failed to anticipate the future. The project has brought about an outstanding community life which I could not foresee.

"I could not anticipate the cold storage plants for fruit, the finest anywhere to be found. I could not foresee the magnificent paved highways, the finest of school buildings, with busses conveying the children to the schools, the up-to-date moving picture theaters, grange halls, a multiplicity of churches, and a pay-roll sufficient to sustain the various trade centers."

Mr. Blaine soon found himself in charge of the irrigation project, managing the water company, supervising the building of dams and the construction of new ditches. He was more or less a benevolent czar of the Valley, in those days, acting for the Denny interests. They had invested their money in the Big Ditch without much hope of profit—in fact, all they wanted was to get most of it back.

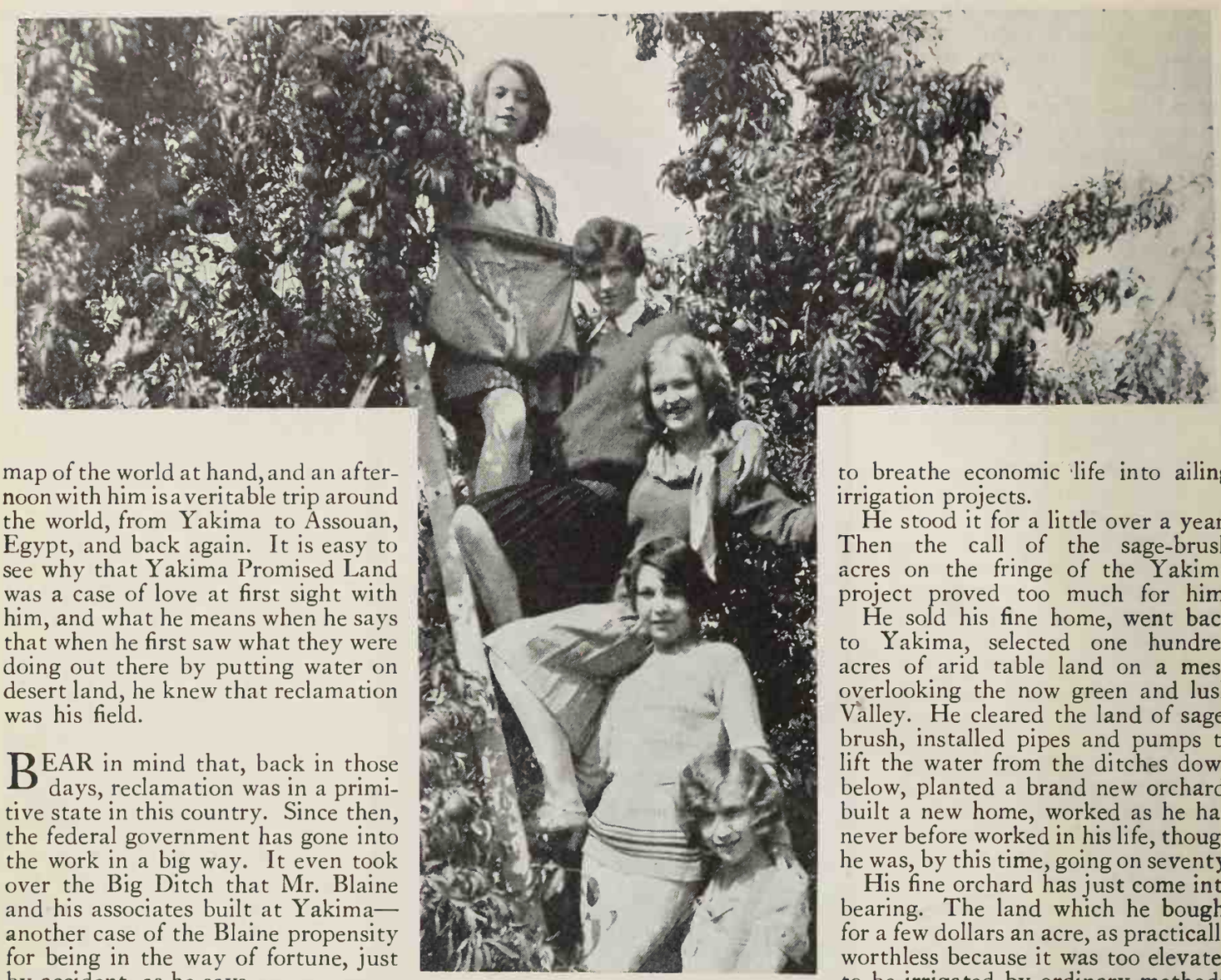
In E. F. Blaine, they had picked the right man for their manager. He is known among his associates as having the Midas touch. Anything he touches seems to turn a profit. He and associates have gone into several reclamation ventures to save colonists from losing their farms, and with little hope of returns. In every instance, they have made a profit. Once he invested in Seattle property in the same spirit, to save some friends from losing all. In a short time a land boom overtook that section of the city, making him independently wealthy.

AS soon as he had started work on the Big Ditch, Mr. Blaine delved into an intensive study of reclamation. He dug into the ancient projects of Egypt and Mesopotamia, visiting these lands to observe their dams and their ditches. He looked up the Babylonian and Assyrian civilizations, which blossomed around irrigation ditches.

His travels took him to India and to China, where he found more land under irrigation than in any other country. He studied the irrigation of the Etruscans, forerunners of the Roman Empire. He visited Australia to study the Coolgardie project, where water was carried three hundred miles in pipes for placer mining, but was used for irrigation because farm produce brought more gold than mining. He even visited Peru, to see how the ancient Incas practiced the art of reclamation.

When Mr. Blaine talks reclamation, he likes to have a

For Lessons in Thrift Observe the Pioneer



map of the world at hand, and an afternoon with him is a veritable trip around the world, from Yakima to Assouan, Egypt, and back again. It is easy to see why that Yakima Promised Land was a case of love at first sight with him, and what he means when he says that when he first saw what they were doing out there by putting water on desert land, he knew that reclamation was his field.

BEAR in mind that, back in those days, reclamation was in a primitive state in this country. Since then, the federal government has gone into the work in a big way. It even took over the Big Ditch that Mr. Blaine and his associates built at Yakima—another case of the Blaine propensity for being in the way of fortune, just by accident, as he says.

Fortune seems to have followed him all the way from Seneca, New York, where he was born and reared, and where he dreamed of emulating an older brother, whose letters from the Montana frontier fired the youngster imagination. Finishing at Albany Law School, he pushed westward over the newly completed Northern Pacific railroad to the farthest west station on the line, Seattle, then but a hamlet of whites among the Indians.

Yakima, with its miles of farms, its thousands of homes, its acres and acres of apple orchards, not to mention other fruits, remains Mr. Blaine's first love. I remember a remark he made several years ago, back in Washington, D. C. His plan for a federal revolving fund to aid reclamation projects was finally accepted by Congress and signed by the President. His big idea was no longer just an idea—it was an accomplished fact. Some one said to Mr. Blaine:

"You've worked yourself out of a job. What are you going to do now?"

MR. BLAINE laughed. He had come to Washington year after year, at his own expense, to foster this plan whereby colonists in many an arid western valley might go to sleep without the nightmare of losing their life's work because of lack of funds to develop sufficient water. He had begun his fight, laughed at as a dreamer, and had finished victoriously.

"Well, I am going out home and enjoy life and leisure for a change," he said. "I've been going to do that for the last twenty-five years, but ever since I got started on reclamation, I've been working with some project or serving on some commission. Now I can play."

The Blaines bought a beautiful home in Seattle, surrounded by lovely grounds. It was just the place for a kindly, scholarly old gentleman, well along in the sixties, to spend the rest of his days. Mr. Blaine was all set for rest, quiet, and the serene life, well earned by his years of struggle to breathe economic life into ailing irrigation projects.

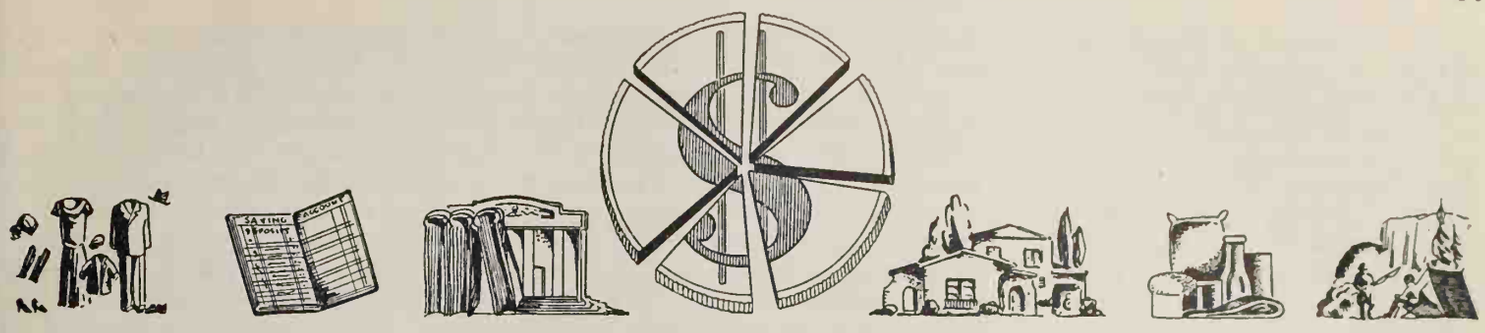
He stood it for a little over a year. Then the call of the sage-brush acres on the fringe of the Yakima project proved too much for him.

He sold his fine home, went back to Yakima, selected one hundred acres of arid table land on a mesa overlooking the now green and lush Valley. He cleared the land of sage-brush, installed pipes and pumps to lift the water from the ditches down below, planted a brand new orchard, built a new home, worked as he had never before worked in his life, though he was, by this time, going on seventy.

His fine orchard has just come into bearing. The land which he bought for a few dollars an acre, as practically worthless because it was too elevated to be irrigated by ordinary methods, has increased almost one hundred fold, for his is one of the finest orchards in Yakima Valley.

From his home on the mesa, Mr. Blaine can gaze serenely out over what the local enthusiasts love to call "the American Valley of the Nile," because of its fertility. From this valley, some $50,000,000 worth of produce is shipped every year. In its hub has risen a city of almost thirty thousand people. In the outlying districts are twenty thousand other residents. One could recite reams of statistics, proving the prosperity of this Promised Land, but they would not begin to do justice to the scene, as Mr. Blaine sees it from his mesa, with the verdant Valley spread out before him, the snow-capped, water-bearing peak of Mt. Rainier rising at his back.

"A man ought to be willing to spend a few dollars an acre bringing water to that land," says Mr. Blaine, "when he can look at a scene like that for the rest of his life."



Dividing Your Dollar

This Month in Neighborly Chats Blanche E. Welling *Discusses Thrift*

NEIGHBORS are now talking about their New Year resolutions. Most of these resolutions we take jokingly, but it's a splendid idea just the same. All the year through we have good intentions we fail to carry out, and just such a day as New Year's Day is really needed to put them into action. The variety of New Year resolutions is endless. Some of the most frequently made are to eat more vegetables, avoid quarrels, join some community club, read to the children every evening, arise earlier and to use a household budget in order to keep money matters straight. The topics are countless, but if statistics were available, I believe we would find that resolutions concerning family finances hold first place, so let us talk about that today.

Family Finances

STRANGE as it may seem, here is a Neighborly Chat about something I think neighbors should not chat about. My own family finances is one of the few subjects I consider absolutely too personal to discuss with my friends, relatives or neighbors. Of course, by this I mean my husband's income and what we do with it. It does not mean that I will not tell my neighbor the price of our new lawn mower or our garden swing, nor does it mean that I do not let my sisters know how much my new hat cost. Such information is usually harmless, and often proves to be mutually beneficial. However, where is the husband who does not resent hearing his wife tell her friends about the bargain he received when he purchased his new suit at a certain price? Or worse yet, let him hear his wife tell her brother over the telephone about the reduction in last month's wages. The wise wife will keep her own counsel, for sooner or later the telling of financial details to relatives, or friends will cause family trouble, and often lead to the divorce courts.

ALTHOUGH it is usually unwise to discuss your family finances with a third party, there is one big exception, and that is when advice is needed. In that case go to the proper authority, state your problems and receive his impartial expert advice. This advice should not only be welcomed, but ardently sought after by the modern housewife in order to improve her method of handling household finances. More and more, business houses are recognizing the value of the housewife who is an efficient money manager. Many large companies, such as banks, building and loan associations, insurance companies and credit associations cater to women through special departments, and offer them expert home financial service free of any charge. Even if your bank does not have a special department of this kind, I am sure you will always find the officers very willing to help you. I worked in a bank for years before I was married, and I know whereof I speak. Other splendid sources of expert help in handling family finances are the Department of Agriculture, Washington, D. C., many big business concerns and numerous home magazines.

How About a Budget?

PERHAPS the first question you would like to ask me is "Do you really use a budget in your home?" To this I will answer "I certainly do. What big business can be a financial success unless it does use a budget in managing its money affairs?" Notice, please, that I say big business for I seriously believe that managing a home is the most important business on earth. Of course, I take it for granted that you consider this a partnership business, the same as my husband and I do. We both believe that a wife should know the facts about the family income, and that the husband is entitled to know what becomes of it. This we consider a fundamental factor in maintaining a happy home.

Now you want to know what kind of a budget do I use. It took me years to discover a budget plan that was a success, and now I can describe it to you in a few short sentences. My budget is a plan of how our income is to be divided, outlined *before* and not *after* the money is spent. Again, simplicity is the secret of a successful budget.

IF you are not already running your home on a budget plan, this is the best time of the year to start one. If you have a plan that is not working successfully, or if you are using no plan at all, I would suggest that you buy an ordinary notebook such as the children use in school. One approximately 4 by 9 inches is a convenient size. On the first page write down the year 1932. On the next page make a list of the five or six major expenses to be paid during the coming year. This list should include all such expenses as taxes, life insurance premiums, vacations, and such items of clothing as suits and coats. Total this amount and divide it by the number of pay days in the year. Allow the opposite page for memoranda of the payment of these big items of expense. Then each pay day use a new page to make out a plan of how that income should be utilized. The first item on this list should be the amount needed to meet the major bills listed on your annual plan. This amount should be deposited in a special bank account, and used for that purpose only. Strict adherence to this one rule will help avoid many financial difficulties.

The remainder of your plan each pay day will provide for the payment of all current expenses, such as shelter, food, operating expenses, savings, etc. After you have allowed for these bills we all must pay each month, add up the figures and subtract the total amount from the income. Then divide the balance between husband, wife and children, and I am sure you will all be happy.

By the way, I use the page opposite each monthly plan for memoranda, also. I do not mean that you should even try to balance, but it is often convenient to write down the name of a plumber who did some work for you, the price you paid for your kitchen clock, or maybe even the number of miles you traveled during your vacation. I usually find my page is pretty well filled up each month. Notice that I recommend that husband, wife and children be allowed amounts for personal expenses, of which no detailed record is kept. The housewife who has enjoyed an independent income in former years will especially appreciate this, her husband will like this style of budget better because he is not asked each night to account for every nickel he spent during the day. Many family budgets have been discarded because of too many petty details, and they are far too valuable to be given up for such a reason.

Figures and Facts

Housewives so often ask me what proportion of the family income should be allowed for such items as food, clothing, shelter and savings on their budget plans. This is information I hesitate to give offhand. I wish a perfect spending chart could be worked out which would fit all homes perfectly, but as circumstances alter cases and no two homes have exactly the same problems to meet, such a table is impossible. However experts have compiled charts giving average figures for the average home, and it is a good idea to occasionally compare our own figures with these, and probably iron out some of the rough places in our own budget. Observe these rules.

1. Do not spend more than one week's pay for one month's rent. Of course if you are buying your home your shelter item may be more than this, but of course a proportion of that amount is really a Savings item.

2. The smaller the income the larger the percentage will necessarily have to be allowed for food. Do not neglect this item, especially where there are children in the family.

3. Build up a reserve fund of easily liquidated assets, such as money in a Savings Account, and use this fund only for such emergencies as serious illness or unemployment. This fund should gradually be built up out of each month's income until it equals at least six months' pay.

Investments

JUST a word about the Savings item on your family budget. I was given some expert advice a few years ago by a western banker. He said "Buy your home first. Maybe stocks look tempting now, but I will guarantee that if you buy your home first, you will be better off ten years from now than if you invest your money in stock." I have been very thankful for that advice. Of course we consider life insurance and a reasonable amount of money in the bank Savings items that should even supersede the buying of real estate. Speaking of savings, we also consider a portion of the money we invest in our home furnishings and automobile as rightfully coming under the heading of Investments.

Courage

AND here I have chatted about finances the whole time, when I had so many other things to talk about. But let me say this before I close, do not get discouraged with your budgeting too quickly. Undoubtedly you will get discouraged at times. We all do. But that is another reason why it is good to have these Neighborly Chats with each other.

Take courage. A neighbor told me today of a charming young lady who has been paralyzed for nearly twenty years, and yet is conducting a very successful private school for children.

Often we think we cannot do certain things. We would very much like to do better this coming year but we are afraid we can't. Then we hear about some remarkable achievement made by one of our handicapped friends, and we resolve to try again. How can we help but be inspired, encouraged and invigorated when we hear and see such excellent example of courage. So let me say Happy New Year to you, and if I can make your new year happier in any way just let me know.

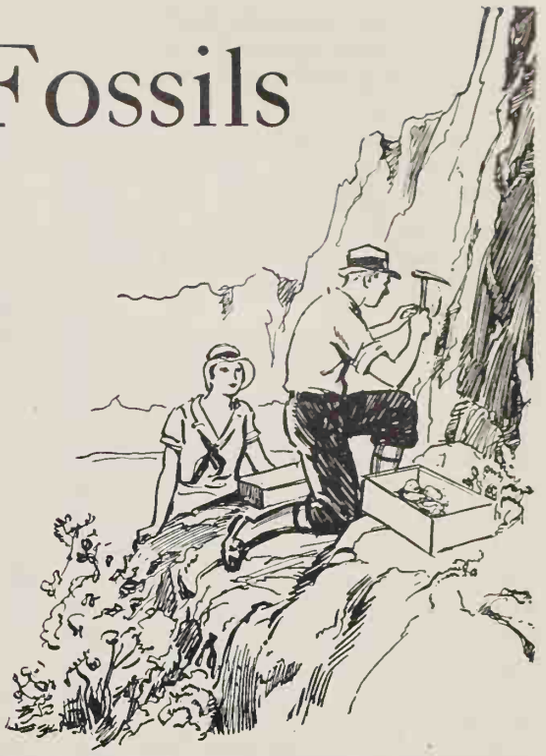
Mountain Range in Winter

by Ethel Romig Fuller

AT earliest dawn against the sky
A row of white elephants lumbers by;
(If wind is up, the valley rings
With eerie echoes of trumpetings!)
White elephants, link by curved trunk link,
In trappings of silvery-blue and pink.

From dawn to dark may be noted the pad
Of the mastodonic Olympiad,
And glimpses of flanks and pendulous ears
As a snow storm gathers and disappears.
When the sun goes down and sky turns gray
The caravan gradually fades away
Till nothing is left but the shadowy shape
A pale elephantine bulk might make;
Till nothing is left on the snow-glazed dusk
Of the royal herd, but an ivory tusk.

It's Fun to Hunt Fossils



Here Are Some of the Interesting Facts Dug Out of Western Hills

by

J. Stephen Sullivan

Santa Monica

MENTION fossils to some of your friends and you will no doubt be called one yourself. Nevertheless I still contend, as I have always contended, that the subject of fossils is interesting.

Rather than stone-cold fragments of long-dead organisms from a dim uninteresting past, fossils evolve as once living organisms that arouse our imagination through the very fact that they did live thousands and in many cases millions of years ago. It was through fossils that this earth was discovered to be many times older than former theories indicated.

Of all classes of fossils those left by the sea are to me the most interesting, not alone because they represent ancient marine life, but because this is one type of fossil that for the most part has kept its original form. We find bones of prehistoric animals and guess at the animal's former exterior appearance. Here is sea life in many cases exactly as it grew on the ocean's bed eons ago.

The term "mountain oysters" is purely of my own making. As used here it pertains to oysters which were left high and dry on our western coastal mountains by the last ancient regression of the sea, and which have been completely turned to stone through long ages of petrifaction.

In case the subject of a few stony oysters seems uninteresting to you, let me say that they are only one of many interesting things it is possible to see and find in the section of which I am writing.

Petrified scallops, certain forms of gastropoda, stone impressions of seaweed, fossilized fish skeletons in sizes ranging from the humble anchovy to giant sharks, and occasionally a full impression of the fish itself are examples of some of the things one may find.

MOUNTAIN oysters are found in cliffs like this. Below is a collection of scallops as they were left in these hills when the ocean receded eons ago

On the coast highway four miles north of the attractive little city of Santa Monica, which is half an hour's drive from Los Angeles, is the mouth of Topanga Canyon. It is in the higher parts of the canyon and especially in the Saddle Peak region that I have spent many absorbing and interesting hours collecting and studying the marine fossils to be found there. Geologically young, but old compared with man's existence, these coastal ranges are as wild and rugged as the highest mountains. Strictly speaking their highest point is Saddle Peak, 2,700 feet high.

Now unless you are a person who thoroughly enjoys a day spent in a little mildly strenuous mountain climbing you will not enjoy a fossil-hunting expedition of your own. If, however, you enjoy outdoor exercise, and have never done such a thing as fossil hunting, I believe you would find in an outing of this sort an unusual fascination. Also, as a friend of mine remarked, "It is a good excuse for getting out in the open."

Atop peaks, on ridges' slopes, and on deep canyons' walls are found these beds of fossilized marine deposits, reminders of that

ancient period when the Gulf of California extended beyond the present site of Sacramento, and these same mountains were the ocean's bed. Not only are there fossils to remind us of this era but caves formed by the action of water; stone dikes worn smooth by the same force; and in the Great Basin the mark of that ancient coastline, all speak their part.

IT is always rather difficult to tell a person the location of fossil beds, mainly because the larger and more interesting beds are generally far from the beaten path, and also for want of some landmark which would aid his knowledge of location and direction.

I recall the first two of these deposits I had ever found, whose discovery was purely accidental on my part. One discovery was during a deer hunt and the other in the course of a day spent hunting the quail of the vicinity.

In the latter instance my companion and I had repeatedly noticed fragments of what was apparently gray laminated stone strewn along the foot and side of the ridge over which we were slowly working our way. As we drew near the top of this ridge the growth of brush was somewhat thinner, and it was just below the summit that the largest and most interesting part of the deposit was found.

Here the pieces of what I was later told by a geologist were an extinct species of oyster, were of good size, and after a few minutes of searching I discovered one half-shell with a good-sized barnacle attached—a reward sufficient to gladden the heart of any amateur paleontologist, as I was ready to call myself from then on. After a little further digging around, several complete oysters were found. When rapped sharply these fell apart into their two halves, revealing inner parts still fairly bright and colorful although ages old and stone hard.

It was because of chance discoveries of this sort that I began to take a real interest in this stranded marine life. I inquired of a few of the residents of the canyon as to whether or not they knew of or could direct me to any fossil beds. Most of these people had heard of such things but could not give me the information I desired. One old fellow, however, told me of a deposit of scallops. He did not know the exact location but said they were on the north wall of a certain box canyon and about a mile and a half from the old Topanga road.

Following the narrow trail of this typical brush-grown canyon for what I judged to be a little more than a mile, my attention was attracted by the rugged appearance of the ridge composing the canyon's north slope. As I stood surveying this ridge I was also attracted by a large sandstone formation partly hidden from view by the surrounding brush. This sandstone was of the same peculiar gray color that I had often found associated with fossils, and I also knew that any marine deposits would very likely be in the same location. Naturally it was with rather an optimistic frame of mind that I started the climb up the slope to what I hoped would be the deposit for which I was looking. Brush breaking in these mountains is sometimes also back breaking. At any rate I reached the said formation to find myself amply rewarded for my efforts.

Probably through an earthquake disturbance at some time in the past, a large slab-like portion of the cliff above had been shaken loose and lay with its former top facing me. Imbedded in the rock and literally covering its face, which was easily 20 feet high, was the largest deposit of full size petrified scallops it has ever been my luck to see. Unfortunately I had no camera that day but I left determined to return prepared to photograph a sight I considered worth photographing.

ON leaving I took a few of the larger, more nearly perfect shells, and it was well that I did. On returning several weeks later, that being the earliest possible moment, I found the entire deposit nearly buried by a slide of debris from the top of the ridge. I was able to get only one picture of a small portion.

Perhaps the most remarkable record of the ancient reign of Neptune over these mountains revealed itself to me, as in the first two instances, quite unexpectedly.

While hunting in Las Flores Canyon I sat down to rest and aimlessly began to pull away pieces of an out-

Right, a general idea of the upper Topanga country

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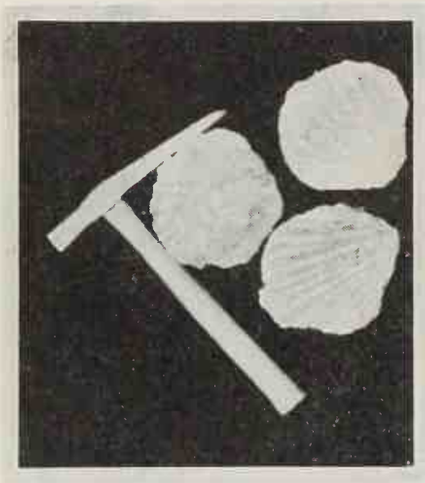
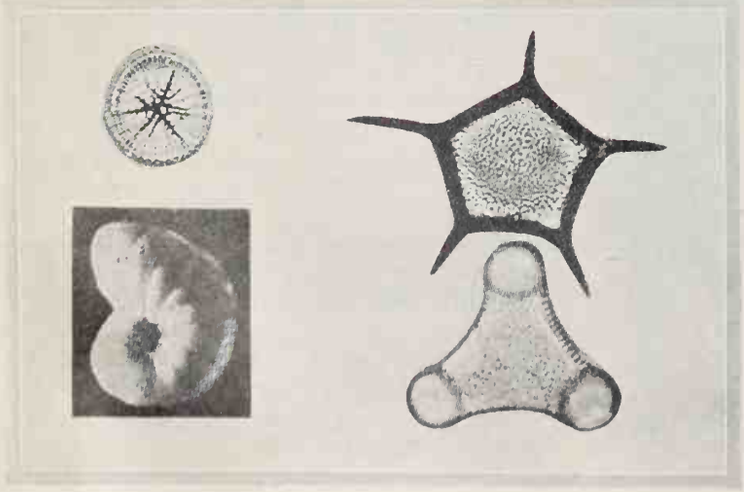
Below, three scallops showing relative sizes





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Diatoms under microscope. Photograph, courtesy of Dr. G. D. Hanna, California Academy of Science

Caves formed by an ancient sea in Topanga Canyon

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Below, front and side views of petrified scallops

cropping of soft rock beside where I was sitting. The stone came away in layers, and presently I found myself looking at the imprint of intricate designs formed by seaweed long since reduced to dust. Small shells of many shapes and even the imprint of two small fish were laid bare in what was the most varied display of fossils and their impressions I had ever seen.

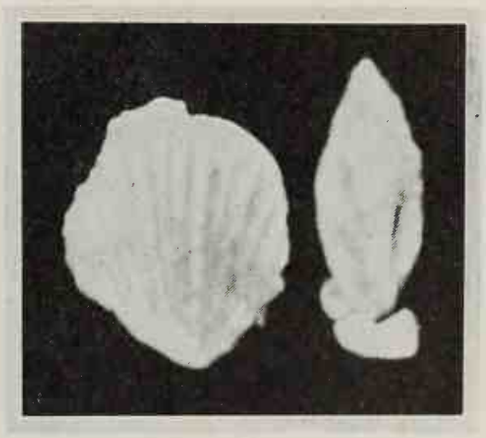
Although fossil beds are likely to be discovered almost anywhere on fossil bearing mountains, one learns by experience certain types of outcroppings and formations that are likely to reward his search. For example a large percentage of fossils found are on the very tops of ridges. One explanation of this could be that since the top of a ridge is much easier to negotiate than its brush-grown sides, it is subject to more inspection. However, I think a better explanation is that since a ridge's top undergoes more and faster erosion than its sides, fossils there are more likely to be uncovered.

Of themselves fossils are of no great value except, of course, in determining geological epochs—a subject in which the average person is more or less uninterested. They are usually an object of interest only to the person who found them, inasmuch as they have afforded him a day's outing together with the pleasure of finding something unusual that he may bring back. No doubt this explains why one's friends never go into raptures over a new fossil one has just found.

SITUATED a good hour's drive from Los Angeles is another fossil deposit in some respects even more interesting than those I have mentioned. Following the Ventura Boulevard to the small town of Camarillo we see signs directing us to Miracle Mountain, not widely known but well worth seeing.

Here again you will not profit by the trip unless you are the hiking type, but if you can stand a good hike, you will enjoy what you see.

A narrow but fairly good dirt road winds through one or two ranches and takes us to an abrupt climb up the side of Miracle Mountain. A large part of this mountain is composed of volcanic rock of various colors, but our attention is attracted most by the chalklike whiteness of certain parts of its slopes. This is diatomaceous earth



and is the largest deposit in California. In appearance diatomaceous earth much resembles powdered chalk with a slight cream color. In fact, there is a story of an old prospector who on finding a deposit of this, to him, strange white powder, used it for brushing his teeth.

The diatoms were microscopic shell life that lived in the sea millions of years ago, and on dying left the shells which formed the deposits we now see. Some idea of their size and once vast numbers may be gained from the fact that in approximately one cubic inch of this earth there are over one million of these tiny shells. Under the microscope, the diatoms are seen in as many varied shapes as magnified snowflakes, which in many cases they are not unlike.

Leaving the road and following signs placed along the trail, we come to an asphalt bed with this gummy, black substance oozing from the ground. Farther along we smell odors of sulphur and come upon holes drilled into the ground and from which strong sulphur fumes are issuing. Still farther on we come to the "Cave of Mysterious Gases," and here there is a similarity between the smell of the seashore and that of the gases pervading this cave.

We follow the trail past other spots of interest to the top of the mountain for a scenic view of the surrounding valley and return, having read another record of once thriving marine life.

I HAVE heard a great many persons state that outdoor life does not appeal to them, and that they are bored by outings even more than by the humdrum of city life. Evidently these people are without such a thing as an outdoor hobby, for if they had one, it would make a few days or weeks of vacation something to look forward to, a hobby naturally being an incentive to go.

Quite naturally we all have temperament and tastes just a little different from other persons but whether you are sixteen or sixty it is my belief that there is a hobby different from the more common outdoor sports that will interest you.

One of my hobbies is prospecting. All the gold I have ever found might easily be held in two thimbles. But it's a hobby—an outdoor hobby.

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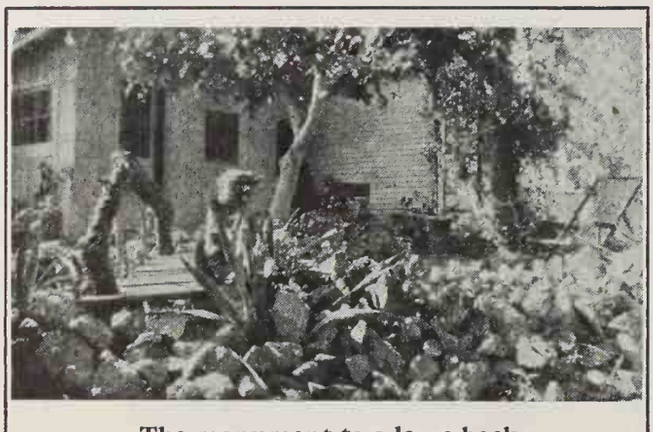
The San Fernando Valley from Saddle Peak (a mine of mountain oysters) on a foggy day. Photographs by author

They Laughed When I Started

IF after reading of my experiences in making this rock garden, any of you women decide to make one for yourselves, take my advice and hire a good strong man to do the work while you do the bossing. If you still think you are equal to the job then prepare yourself to receive plenty of advice, very little help, and a multitude of aches and pains, the likes of which you've never suffered before. You are to do all of your suffering in silence for the man doesn't live, husband or otherwise, who would lend one bit of sympathy to a woman who would mix cement and heave rocks all day. Anything that goes wrong with your anatomy for the rest of your life will be because you made that rock garden. Now for the pick and shovel, for this is the way mine was done.

Our house, grocery and market, adjoin each other on a 50x100 foot lot thus taking up most of the space in front, but leaving ample space in the rear. In the course of several years' accumulation this rear yard had become almost completely obliterated with cobbled-up chicken houses, pens, rabbit hutches, trash heaps, and what not, till it was more than your life was worth to try to hang up a few clothes. After many suggestions that the yard was a disgrace to the neighborhood and that these nuisances could be done away with, but with no forthcoming effort on the part of Friend Husband to do away with them, I decided to form a One Woman Wrecking Crew and went to work.



The monument to a lame back

WITH the use of a hammer and axe I surely did make old boards, tar paper and chicken wire fly. And don't think that's all I made fly! The whole family took to cover. If ever they had any suspicions that I might be losing my mind they were fully convinced of it this time. Anyway, with nobody to argue with but myself I found that by nightfall I had done a pretty good job of wrecking things, and the next morning cremation was to begin. Let me tell you the bonfire I had in that back yard put to shame "Nero's burning of Rome" and I don't think he chuckled with any more glee than I did. It took me another whole day to do that job but it was done thoroughly. The great open spaces almost scared me, and the family thought the yard was ruined. They didn't give a darn about me. Among the things that couldn't be burned was a heap of rocks. Some had been blasted from our old cesspool and others just happened. What to do with these I didn't know. Finally I was obsessed with the idea of making a fish pond which would not only take care of the rocks but would be an ornament to the yard and an interesting experiment as well.

That one little thought grew into the biggest undertaking one woman ever attempted to handle. The pond started out to be a miniature affair about the size of a wash tub; today, as it is finished, it is about eight feet across at the widest part and twelve feet long at the longest part. It is very unusual in design. At the deepest part it is about three feet. What I thought would be plenty of rocks, was a mere handful when it came to placing them around the pond, and so I had to scare up some more. I took my little old Chevrolet and drove down to an old abandoned railroad track and picked up enough (gray granite these rocks were) to fill in the back of the car clear to the windows, and top of the seat. When I started for home my tires looked like they'd go out any minute, and there was nothing to do but to dump out part of the load. And what a backache! Let me say right here and now if you have any aversion to snakes, lizards, and spiders, better stay away from rock piles and dump heaps!

The fastest sprinting has never been recorded because it was when I looked my first snake in the eyes. I didn't get to home base before I caught my toe in an old slab of tin and down I went with my apron full of rocks and the snake still after me for all I knew. I carry scars on my knees to this day from that blunder and no doubt the poor snake was scared to death.

WELL, I finally arrived home with my load and made a great many more trips after that. The snakes and lizards rather looked for my visits and I felt after all I had just added a few new friends to my list. That rock business was just like trying to make bread and jam come out even. When the pond was finished I still had rocks left over, and I was becoming so enthused at the transformation that I wanted to do something a little bigger and better. I decided I'd take what rocks I had and add enough more to them and build an outdoor fireplace or barbecue pit if you prefer to so call it. Being a first class cement mixer by this time I figured this would be a cinch compared to making a fish pond, which it was if I hadn't been continually running out of those confounded rocks. In due time the barbecue was finished but not until I had overcome many obstacles.

First, I picked my location, then built my frame and placed the rocks around it. For this structure, it required besides the cement and rocks a smooth piece of sheet iron for the top. Naturally I expected to go into any second-hand hardware or furniture store and get a little old second-hand cook stove, remove the top, put it on my frame work, and presto my fireplace would be complete. After ransacking every store in the town there was nothing of the sort to be had. I had surmounted all obstacles up to this time and was not to be downed by so small a matter. I had already started that fireplace and was

A Rock Garden...

But They Paused to Admire When I Finished the Work

Says Mrs. H. B. Kirkpatrick
San Pedro, California

The author and builder

determined to finish it so I started in ransacking old junk yards until I finally ran across just the thing I needed. It was a piece of sheet iron about one-half of an inch thick and just the right dimensions. That barbecue is my one pride and joy! And is it a success? Say, it belches forth smoke and flame just like old Mt. Vesuvius himself.

It took many more rocks than I had figured on but I managed to have the usual portion left over. I had a fig tree that had been trimmed up like a lot of sore fingers sticking up in the sky so I built a rockery around it. I made one wall around it about nine inches high and about eight feet in diameter and filled it in with dirt. Inside this wall I made another wall about the same height and four feet in diameter then filled it in with dirt. In each bed I have planted pansies and in the rocks, nasturtiums. It has not only added the finishing touches to the yard but has done wonders for the fig tree as well.

The family group

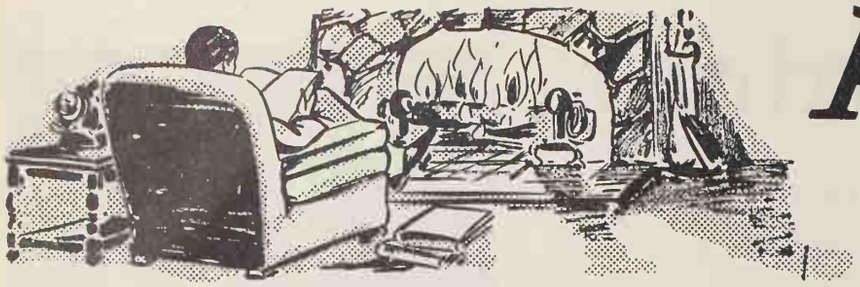
THE family was beginning to form a friendly relationship with me by this time and they so much as admitted that it wasn't such a crazy idea after all. I even caught my husband speaking of "our fish pond" and "our fireplace." They commenced to take a keen and decided interest in the proceedings, offering suggestions and even lending a hand now and then which I gladly accepted. Two old deck chairs and one officer's chair have been renovated with new awning material and a coat of green paint and now adorn the shady nooks and corners of the yard. That funny looking old shed you see in the corner of one of the pictures was spared the fire and the axe for the one reason that we simply had to have some place to chuck things. After having every thing else spick and span it would be a shame not to fix it up a bit and I made the suggestion that it could be made into a summer house which met with the approval of the rest of the family. They approved of anything by this time. My husband bought new material for a roof and my son and a pal of his put it on, and I lined the sides and ceiling with building paper. I was still the big chief when it came to mixing cement so I put a cement floor in the thing. To be sure, it isn't level but just a nice slope to the door, enough to enable the water to run out.

The room boasts of some real furniture—an eight-foot extension table and four chairs, an army cot with a real silk floss mattress and a portable phonograph from which much pleasure is derived. All in all, this summer house is very comfortable and will be put to a great deal of use when it comes to changing bathing suits and having wiener bakes.

We all decided that we should have the enjoyment of all these nice things at night as well as in the day time, so I ran a drop cord from the house to the summer house and put one light right over the fish pond. For a lamp in the shed (excuse me, summer house) I covered a gallon stone jug with linings from Christmas card envelopes and made a shade of the same. It's very colorful and pretty!

A drinking cup hangs from a dead limb of a beautiful acacia tree and the whole effect is delightful. Everything is completed now, the pond has been aired and drained and a friend has given me my start in fish and another my start in lilies. The actual cost in dollars and cents wouldn't exceed ten dollars. I have had many compliments on what I have done and my friends can hardly believe I have done it all myself. It was a lot of work and a lot of fun and it took up a lot of time that was hanging very heavy on my hands during this business depression. The biggest mistake I made was in not taking any pictures before the wrecking crew started to work. But nothing had been planned, everything just worked itself out and the result is more gratifying, for had I known the work it would have meant I'd never have tackled it. One thing I do know—my cement mixing and rock heaving days are over. But in their memory I have a monument in that fireplace there in my back yard as strong as the Rock of Gibraltar!

Editor's Note:—Mrs. Kirkpatrick's family may have laughed when she started her rock garden but we simply howled when we read her account of it. If you have enjoyed her story, why not drop her a card saying so? It might help to cheer her as she rests her aching muscles.



Armchair

Successful and Economical Gardens Begin With Intelligent Information

IN these days of varied gardening, when one takes a dishpan or an old kitchen sink and makes a miniature rock garden in it, and another drills holes in pieces of rock the size of my fists and in them plants succulents to make what he calls his paperweight gardens, I feel constrained to assure everyone that nothing except a reader is to be planted in the armchair. True, I did once know an overstuffed county sheriff back east who was reputed always to hoe his potatoes while seated in that round, Windsor type arm-chair now nearly extinct, but however enviable such a degree of laziness may be, it isn't of his methods that I'm now going to sing. It is rather of the pleasures of vicarious gardening, of reading about what others have done or you might do, when the days are short and wet or cold, and fireside or arm-chair gardening is preferable and more possible than the real thing outdoors.

However, in these informal notes on the literature of gardens, notes in no way exhaustive or complete, I do not propose to limit myself to books which are all of that pleasant, casual, personal type where the author writes only of "my garden." Rather I will suggest sources of information for the Pacific coast gardener from encyclopedias, through general treatises and personal narratives to books on different kinds of gardening and even to those dealing with particular popular plant families. Government and state bulletins and catalogues as well as books will be given a place here. Some of the works mentioned will be most acceptable Christmas presents; some, too expensive for the individual, should be purchased by public libraries; a few are out of print or only published in England and so only available through libraries or loan.

For Reference

FOR reference the STANDARD CYCLOPEDIA OF HORTICULTURE, edited by L. H. Bailey, a three-volume work in its present edition, with over 3,500 pages and over 4,000 illustrations, is indispensable and generally accepted as our authority. It is in nearly all libraries. *Hortus:* CONCISE DICTIONARY OF GARDENING, General Horticulture and Cultivated Plants in North America, Bailey's most recent work, does not replace it, but rather gives in its thousand pages brief descriptions, botanical and common names, and cultural notes on all plants generally cultivated in North America. The arrangement is alphabetical.

General Garden Books

WHEN we come to general treatises or manuals of gardening there are so many that any choice must be personal. Because the Pacific coast more nearly resembles the west coast of Europe than the eastern half of the United States, and particularly because Oregon and Washington climatically have so much in common with the British Isles, I have selected William Robinson's THE ENGLISH FLOWER GARDEN, now in its 14th edition, for special mention. As I had learnt more about gardening from it than from any other single book, last summer I made a pilgrimage to see the author, then ninety-two years old, in his lovely garden in the south of England. He spoke of visiting California years ago and of what our native flowers had done for English gardens. An excellent general book, though written primarily for the conditions east of the Rockies, is Richardson Wright's PRACTICAL BOOK OF OUTDOOR FLOWERS, permeated with the author's individuality as all good garden books should be, but full of information conveyed in an attractive style.

For California Conditions

OF general treatises written particularly for California conditions, I make first mention of John McLaren's GARDENING IN CALIFORNIA, a work full of information with the authority of our great superintendent of Golden Gate Park behind it; it is perhaps better adapted to the needs of the larger gardener than to the owner of the little place. In his CALIFORNIA GARDEN FLOWERS, SHRUBS, TREES AND VINES, the late Professor E. J. Wickson, adding to his own abundant store of information still more from the experience of his many correspondents, gave us a most pleasantly written book which will always be valued. More recent additions to the list are GARDENING IN SOUTHERN CALIFORNIA, written and published by Edna Betts Trask, an excellent little book in this field, and Martha Phillips' ALL THROUGH THE YEAR, a very practical and condensed handbook written more particularly from the standpoint of central California.

California gardeners who have not already secured it should write to the Agricultural Extension Service, University of California, Berkeley, for Circular 53, HOME FLORICULTURE IN CALIFORNIA, by H. M. Butterfield, a contribution to our garden literature distinguished by its practical character and especially by the important lists of plants and the tables not found elsewhere. It is free. For the sake of completeness I mention here GARDENING IN CALIFORNIA, by Sydney B. Mitchell, but shall leave it to others to praise or blame me for its existence.

Personal Experience Garden Books

THE next group of books is made up of those more discursive contributions which might be classed together as personal narratives. To quote a few lines from a little booklet I wrote a few years ago for the American Library Association's "Reading with a Purpose" series, "The gardener's most inspiring and enjoyable reading is rarely found in systematic and comprehensive works. What he finds most exhilarating are the experiences of amateurs like himself, who have, however, gone beyond him in some adventure and who can transmit their enthusiasm to others. He wants to catch the keynote, my garden, what I have grown and learned in it, and how enjoyable it has been." I have just been looking over one such book which came to me some twenty years ago from a cynical college chum, who inscribed it "In memory of many summer days spent lying about the garden." (*Continued on next page*)

Gardening

Selected and Reviewed by

Sydney B. Mitchell

(Sunset Garden Consultant)

It is Dean Reynold Hole's Book ABOUT THE GARDEN, the pleasantly written though now old-fashioned vehicle in which he describes the members of a little English garden club, the Six of Spades. It is really a collection of essays, as is also a favorite of my younger days, George H. Ellwanger's STORY OF MY GARDEN, the latter an evidently delightful one in northern New York. But my present favorite is STUDIES IN GARDENING, by Arthur Clutton-Brock, an inspiring, informing and exceptionally well written volume of essays by an Englishman of fine taste and varied garden interests. The topics are of quite as much interest to Pacific coast gardeners as to the English readers of the *London Times*, where they first appeared. Other English publications now generally available only in libraries are the three separate books in which E. A. Bowles describes MY GARDEN IN SPRING, MY GARDEN IN SUMMER, and MY GARDEN IN AUTUMN AND WINTER; or the story of his south Devon experiences called MY GARDEN, by Eden Phillpotts, the novelist; or those two earlier books of Gertrude Jekyll's entitled HOME AND GARDEN, and WOOD AND GARDEN, discursive but desirable for the more experienced gardener.

AMERICANS have not yet mellowed enough to do this sort of informal writing with the ease and yet with the accuracy and information of the older English. Of the many essays I like best Louise Beebe Wilder's MY GARDEN, even if it is written of New York conditions. In a class by itself is Richardson Wright's GARDENER'S BED BOOK, one of those books to be chewed, not gulped down. Indeed, of all this group it might be said that they are not for hurried reading but to be picked up whenever one has a few minutes for enjoyment.

Foreign Garden Books We Should Read

AS our climatic conditions differ so widely from those east of the Rockies and have closer affiliations to those of certain foreign countries, we ought to know what has been written about gardens elsewhere. Wilhelm Miller's WHAT ENGLAND CAN TEACH US ABOUT GARDENING, though now twenty years old, is still worth reading though Pacific coast gardeners, particularly north of San Francisco, do not need to adopt all the substitutions suggested for the eastern American scene. The late greatly lamented E. H. Wilson in his ARISTOCRATS OF THE GARDEN and other comparable books writes always with authority of our garden materials in their own homes. His books are garden classics. More casual but still of interest to us are GARDENS OF SOUTH AFRICA, by Dorothea Fairbridge; GARDENING IN SUNNY LANDS: THE RIVIERA, CALIFORNIA, AUSTRALIA, by Alice Martineau; FLOWERS AND GARDENS OF MADEIRA, and also GARDENS AND FLOWERS OF JAPAN, both by Florence DuCane. Of particular interest to gardeners in southern California are books about Spanish gardens, of which I can mention and recommend two, PATIO GARDENS, by Helen M. Fox, and SPANISH GARDENS AND PATIOS, by M. S. Byne.

On Landscape Design

BOOKS on landscape design and arrangement, as they deal with principles, do not need to be written for a particular climate, though in the plant materials recommended substitutions may be necessary. All three of those I suggest are recent and written with the small place rather than the large estate in mind. THE DESIGN OF SMALL PROPERTIES, by M. E. Bottomley, and LANDSCAPING THE HOME GROUNDS, by L. W. Ramsey combine principles with examples, while R. B. Gridland's PRACTICAL LANDSCAPE GARDENING is especially concerned with the carrying out of the work, as its title suggests. Elsa Rehmann's GARDEN MAKING is another book in this class which amateurs could read with benefit. I am putting here COLOUR SCHEMES FOR THE FLOWER GARDEN, by Gertrude Jekyll, the grand lady of English gardening, because it has to do with a kind of arrangement of great moment to many amateurs today. It is the best book we have on the subject.

For Rock Garden Enthusiasts

BECAUSE of the great current interest in the rock garden I shall mention a few of the innumerable contributions to its literature. Of first importance both for reference and also for reading, because of his pungent, imaginative and vigorous style, is THE ENGLISH ROCK GARDEN, by the late Reginald Farrer. Every considerable public library on the Pacific coast north of San Francisco should be given money for a set by the local garden club. Smaller and far less expensive books by Farrer on the same subject are THE ROCK GARDEN (in the Present Day Gardening series) and MY ROCK GARDEN. Henri Correvon is the great continental authority on alpine gardening, and from his plant explorations in the Alps and his acclimatization garden and nursery at Geneva, which I saw in 1930, I am sure he had every right to give grateful gardeners his ROCK GARDENS AND ALPINE PLANTS. As he visited the Pacific coast the year before he wrote it, there is every evidence he understands our needs.

OF American authors, Louise Beebe Wilder is deservedly best known. PLEASURES AND PROBLEMS OF A ROCK GARDEN is her most comprehensive and most expensive work, but the average amateur will be happy with the earlier one called ADVENTURES IN MY GARDEN AND ROCK GARDEN. Every addict of the alpines should have Anderson McCully's AMERICAN ALPINES FOR THE GARDEN, particularly as Mrs. McCully has done her gardening and plant exploring in our Pacific northwest. As the growing of succulents and cactuses is generally done in rock gardens, mention here is made of a little book by Ralph Hoffman, E. O. Orpet, Eric Walter and James West called CACTI AND OTHER SUCCULENTS. It was issued last year by the Garden Tours Committee of the Community Arts Association, Santa Barbara. Dr. Arthur D. Houghton's recent CACTUS BOOK will be found an excellent brief treatise on that thorny subject.

(*Continued on next page*)

THE remaining books all deal with some particular group of garden materials or some plant family, and will naturally often give information too detailed to find place in more general works. Because of our different climatic conditions we need Pacific coast books on trees and shrubs. C. F. Saunders' TREES AND SHRUBS OF CALIFORNIA GARDENS is rather descriptive, historical, sentimental and journalistic. It has its place, but it lacks authority for the practical gardener. Our best recourse is to a work little found here because its title misleads one to assuming it to be of only English interest, yet W. J. Bean's TREES AND SHRUBS HARDY IN THE BRITISH ISLES is far better for us than any American work on this subject. I personally have also found much to interest me in another English book, R. C. Notcutt's HANDBOOK OF FLOWERING TREES AND SHRUBS, because, though quite limited in scope, it specializes in crabapples, cherries, brooms, rock roses, cotoneasters, barberries and viburnums. If your interest happens to be more in azaleas or camellias I can recommend the new little book by H. Harold Hume on that

Armchair Gardening

(*Continued from page 19*)

subject, which, though written from a southern standpoint, is almost equally useful here. Lilac enthusiasts will find in the small book on that subject by John C. Wister much to help them.

Books on Bulbs

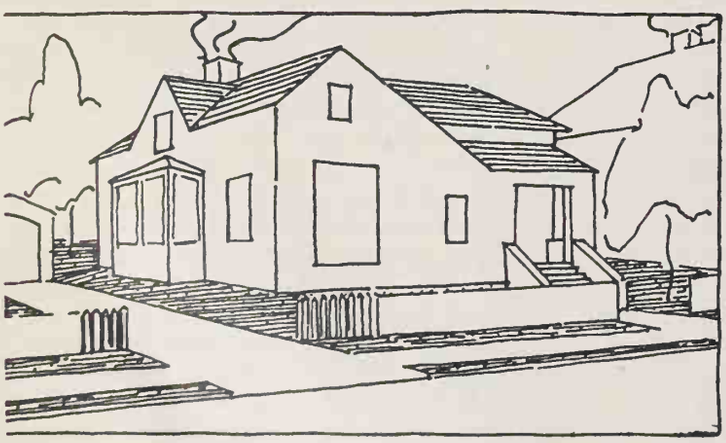
OF books on bulbs we have many. Our most comprehensive is BULBS FOR AMERICAN GARDENS, by John C. Wister, a work especially strong on daffodils and the author's other specialties and comparatively thin on the less hardy bulbs which he cannot grow near Philadelphia. F. F. Rockwell's BOOK OF BULBS is a very good smaller compendium, and HARDY BULBS FOR AMATEURS, by Joseph Jacob is a comparable work from the English standpoint, charmingly written, like everything he did. As the Pacific coast is so well adapted to the growing of daffodils, tulips and lilies I can hardly omit mention of some books devoted to them. The latest and largest book on the first is A. F. Calvert's DAFFODIL GROWING FOR PLEASURE AND PROFIT, an English work and a compilation to which many authorities contributed. If this is your specialty send twenty-five cents to the U. S. Superintendent of Documents, Washington, D. C., for U. S. D. A. Circular 122, October, 1930, which is a pamphlet called DAFFODILS, by Dr. David Griffiths, who has general charge of the Government bulb growing experiments at Bellingham and elsewhere. For tulips, the best and newest book by the English authority, Sir Daniel Hall, is called THE BOOK OF THE TULIP. For lilies there are many books. Two rather recent good American ones are GARDEN CINDERELLAS, by Helen M. Fox, and W. H. Craig's LILIES AND THEIR CULTURE IN NORTH AMERICA. Much information, particularly regarding propagation, may be obtained by sending fifteen cents to the U. S. Superintendent of Documents for U. S. D. A. Circular 23, March, 1928, entitled A SCORE OF EASILY PROPAGATED LILIES, by Dr. David Griffiths.

(*Continued in the garden section*)

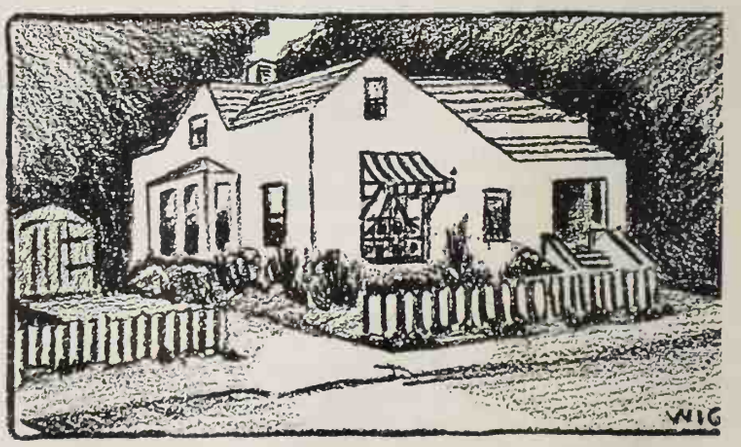
A Little House with Too Many Decorations

One: Before modernizing the house lacks unity, is broken up into meaningless forms without interest

And What Might Be Done About It



Two: The architect has with slight alteration created a new form, simple and pleasing



Three: Beyond the fence a new and modern cottage in a garden

Five Perfect Days

A Vacation That Cost Us $3.41

by
Henry Dumont

ONE need not be affluent to enjoy the delights of camping in the country. My wife and I found this true this summer in California.

Where to spend one's vacation, and how long to stay usually depends on what the cost is to be. In our case the formula was reversed. We knew where to go, and our time was limited. With a limited amount of money to spend, our problem was to adapt the money to the time and the place. We succeeded so well that we are able to declare our vacation this summer the best we ever enjoyed.

It was all so simple, too. We traveled on foot. With nothing more than a knapsack and a roll of bedding, we were able to carry easily all that we required for our comfort and sustenance for five days and four nights in the Marin County hills. Far from stores, restaurants and other sources of supply, we were properly provided with food, clothing, shelter, conveniences and even luxuries.

While planning this vacation we made careful calculations as to the amount and variety of food we should need. In order to keep down the weight, we omitted canned goods as much as possible. The only canned foods we carried were evaporated milk and tomato paste, the latter to add flavor to our rice and spaghetti, which we carried dry and cooked in camp. Our rations consisted of the following:

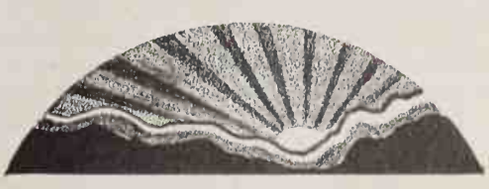
Loaf Whole Wheat Bread	1 lb.
Sliced Bacon	1½ lbs.
Cheese	1 lb.
Brown Rice	1 lb.
Spaghetti	½ lb.
Swedish Rye Crisp	1 lb.
Pancake Flour	1¼ lbs.
Dates	2 lbs.
Home-made Cookies	2 lbs.
Coffee	1 lb.
Tomato Paste (2 cans)	¾ lb.
Evaporated Milk (2 cans)	½ lb.
White Sugar, Brown Sugar and Salt	1 lb.
Milk Chocolate (3 bars)	—
Total weight	14½ lbs.

Our entire food supply did not exceed fifteen pounds in weight, and its entire cost was less than $2.15. It is pleasant to recall the tasty meals prepared from these supplies, which were eaten with added relish in the open air.

For cooking and eating purposes we carried a light weight frying pan, a small saucepan, a small aluminum pan, two aluminum pie plates, two cups, two knives, two forks, two spoons, a large knife and a spatula. The small aluminum pan was used to boil the rice and the spaghetti, the saucepan served as a coffee pot, and the frying pan took care of the bacon and the pancakes.

In our camping place high up on the sheltered side of Mt. Tamalpais, there was a large stone fireplace and plenty of dry wood about, so we experienced no difficulty in preparing our meals. We had breakfast and supper in camp, and our noon meal was prepared at one of the stone fireplaces in some of the other interesting camping places in that delightful scenic region. When we left camp for a day's hiking we took with us some of our utensils and an appropriate supply of food for the noon meal. Thus we had the benefit of warm meals all the time. Every meal we ate during the entire outing was healthful as well as delicious.

As an example, here is one of our tasty dishes. Half a cupful of brown rice and a chopped onion boiled in a pan of water until the water had nearly all been absorbed, then a little sliced cheese and some evaporated milk added and cooked for a few minutes until thick and creamy. This, with coffee, rye crisp and dates furnished an appetizing and nourishing meal.



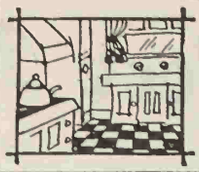
Our sleeping accommodations consisted of a large quilt folded over and sewn along the side and across the bottom to form a bag, a blanket and a piece of rubber-covered canvas. The canvas was laid upon a bed of dry leaves, the sleeping bag was placed upon the canvas and the blanket was spread over all. This sort of bedding, we found, furnished ample room for two as well as a comfortable warmth, even when a strong north wind was blowing, as was the case one night.

We divided our supplies and equipment to make transport easy. Ten pounds of stuff went into the knapsack which my wife carried without fatigue on the trail to the camping ground. The roll of bedding, into which the heavier pieces of equipment and supplies were placed, weighed about twenty-five pounds. Supported by straps from the shoulders, this weight was easy for me to carry. On the return trip, of course, the weight of our packs was considerably less, as nearly all of the food had been consumed, and the transport was accordingly easier.

During this vacation we walked altogether about twenty-five miles on the trails, visiting a number of camping places and climbing to the summit of the mountain from which we obtained a magnificent view for many miles in all directions. To us, this was the finest panorama imaginable.

Our transportation expense between home (San Francisco) and Mill Valley, the point from which we took the trail, was $1.16. This brought our total cost for food and transportation to $3.41. For this modest sum we were able to spend five enjoyable days away from home in one of nature's favored spots. When we realize that five days at home would have been more expensive, we may safely conclude that we did our camping without cost.

Cranberry Ring with Spiced Peaches
Cook washed cranberries until popped open
Strain and measure; measure sugar and
SUGAR
Add orange rind and boil ten minutes
Turn into a wet mold and chill
Drain syrup from canned peaches



The Kitchen

TRADEMARK REGISTERED,

These recipes are designed to be clipped and mounted on cards for your recipe file, or they may be pasted in your cooking scrap book

Cranberry Ring with Spiced Peaches

(Illustrated on These Pages)

THIS is a lovely way to serve relishes at holiday or party dinners. The ring of gay colored cranberries filled with golden peaches is very decorative, and the flavor combination is unusually good.

A BEAUTIFUL DINNER

Tomato Bouillon with Toast Strips
Baked Ham, Candied Sweet Potatoes
Buttered String Beans
*Cranberry Ring with Spiced Peaches
Hot Rolls
Lettuce with Sharp French Dressing
Peppermint Ice Cream with Angel Squares
Coffee

For the Ring—

2 pounds of cranberries
1 teaspoonful of grated orange rind
Sugar

For the Peaches—

1 large can of halved peaches
½ cupful of vinegar
1 cupful of sugar
A spice bag—2 or 3 inches of stick cinnamon, 6 cloves, 6 allspice, and a small piece of dried ginger, all tied in a bit of cheesecloth

Pick over and wash cranberries, and cook in water just to cover, until all are popped open. Strain and measure, and allow ⅞ cupful of sugar for each cupful of juice. Add the grated orange rind, and boil rapidly 10 minutes, then turn into a wet ring mold, and chill in the refrigerator. At serving time dip the ring in warm water, invert carefully on a large round plate, and fill the center of the sparkling ring with spiced peach halves which have been prepared as follows and chilled:

Drain the syrup from the canned peaches and combine it with the vinegar, sugar, and also a few slices of lemon if desired. Put in the spice bag and cook for 10 minutes. Carefully place the peach halves in this simmering syrup, and allow all to cook gently for 20 minutes more, then remove the fruit to a sieve, to cool and drain. Reserve the syrup for later use—it is delicious for basting rich winter roasts, such as roast pork or baked ham.—H. L. D., San Francisco, California.

Carrot Croquettes

1 bunch of carrots
1 small onion, minced fine
1 egg
1 cupful of dried bread crumbs
Salt and pepper
Deep hot fat

Scrape the carrots and cook until tender in just enough water to keep them from burning; let them absorb all the water when done. Mash, and when cool add the crumbs, egg, onion and seasonings. Form into croquettes, dip in crumbs, beaten egg, and crumbs again, and fry in deep hot fat (395 degrees) until golden brown. With these one may serve tomato sauce, or cream sauce seasoned with grated cheese.—Mrs. W. A. McC., Monrovia, California.

Stuffed Peppers

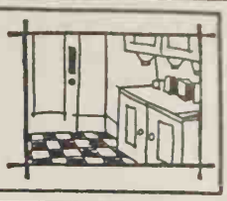
1 cupful of cooked meat
2 medium-sized onions
2 slices of bread
¾ cupful of raisins
Shortening
2 large tomatoes
2 tablespoonfuls of vinegar
4 tablespoonfuls of brown sugar
Pepper and salt to taste
4 chili peppers

A MOSTLY-VEGETABLE DINNER

*Baked Stuffed Peppers
Creamed Corn
Mashed Sweet Potatoes
Pickled Beets Date Bran Muffins
Orange Bavarian Cream
Chocolate Cookies Coffee

Grind the cooked meat, onions, bread and raisins through the coarse knife of the grinder. Heat a spoonful of shortening in a skillet and add the chopped mixture, and the tomatoes, vinegar, sugar, and seasonings. Fry together until thick and almost dry. Peel chili peppers by blistering over a gas flame or baking in a hot oven until skin may be removed. Remove tops and seeds, and fill with the fried mixture. The peppers may then be fried in deep fat (at 395 degrees) or baked in a hot oven (400 degrees), or they may be dipped in fritter batter and fried, having the fat at 390 degrees.—R. P. B., Glendale, California.

Cabinet ~



U. S. PATENT OFFICE

Will you share your favorite recipes with other Sunset readers? $1 is paid for every recipe published. Address the Kitchen Cabinet, Sunset Magazine, San Francisco

Danish Celery Balls

1 large celery root
1 pound of round steak, ground
1 small onion, chopped fine
Salt, pepper and sage
1 egg
4 tablespoonfuls of flour
1 cupful of water

For Gravy

2 tablespoonfuls of butter
2 tablespoonfuls of flour

Pare and cut the celery root into rather large pieces, and boil in enough salted water to cover until tender. Remove the celery root to a bowl and keep hot, saving the liquid in the saucepan.

While the celery root is cooking, chop the onion, add the ground meat, seasonings, egg and flour, mixing well, and adding the cupful of water gradually. Form the mixture into balls, using a tablespoon, and drop them into the boiling liquid in which the celery root was cooked. Cook slowly about 30 minutes, until done. Arrange the cooked celery root in the center of a hot platter and the meat balls around the edge and keep hot while you make a gravy by rubbing together the 2 tablespoonfuls each of butter and flour, and gradually adding the hot liquid in which the vegetable and meat were cooked. Cook, stirring, until smooth and thickened to the right consistency. Pour this gravy over the meat and vegetable on the platter, and serve at once. Will serve 4 persons.—Mrs. H. C. W., Berkeley, California.

Nut Delight

1 pint of milk
3 tablespoonfuls of cornstarch
1 cupful of granulated sugar
¼ teaspoonful of salt
2 eggs, separated
1 cupful of nut kernels (not chopped)
1 cupful of cocoanut
1 cupful of marshmallows
1 teaspoonful of vanilla

A HEARTY DINNER

*Danish Celery Balls
Escalloped Tomatoes
Lettuce with Relish Dressing
Corn Muffins — Apricot Jam
*Nut Delight — Coffee

Scald the milk in a double boiler. Mix together the cornstarch, sugar and salt, and yolks of eggs, using a little water to mix it smooth. Pour a little of the scalding hot milk over this mixture, stirring smooth, then return all to the double boiler and beat with rotary egg beater to mix it perfectly. When thick and smooth remove from fire and let cool partially. Before it is entirely cold add the nuts, cocoanut, marshmallows and vanilla, mixing well. Lastly fold in the egg whites, well beaten, and put into the refrigerator to chill thoroughly. Serve in footed glasses, with chocolate whipped cream, prepared as follows:

Chocolate Whipped Cream

1 cupful of whipping cream
3 tablespoonfuls of powdered sugar
3 tablespoonfuls of ground chocolate

Whip the cream, and when thick (not too stiff, for too much whipping will make it taste oily) add the sugar and chocolate, mixing until smooth. —Mrs. W. O. P., Exeter, California.

Picnic Luncheon Salad

3 cupfuls of dittilini (short cut macaroni)
½ cupful of American cheese, shredded or cubed
1 cupful of diced celery
1 cucumber, diced
1 pimiento, cut fine
Mayonnaise

A PICNIC LUNCHEON, INDOORS OR OUT

*Picnic Luncheon Salad
Ribbon Sandwiches — Coffee
Little Chocolate Cakes
Canned Peaches

Cook the dittilini in boiling salted water and let cool; then add the cheese, celery, cucumber and pimiento and moisten well with mayonnaise. (Half a cupful of sweet pickle, chopped, may replace the cucumber.) Serve on lettuce with ribbon sandwiches made with pimiento cheese and prepared sandwich spread.—D. T., Upland, California.

Add sugar, vinegar and spices; boil 10 minutes ~
Drop in peach halves and simmer 20 minutes ~
Remove fruit to a sieve to drain and cool ~
At serving time, invert mold on a large plate ~
Fill center with spiced peach halves and serve.
Ruth Dyton White

Seven Common Questions on Interior Decoration Answered

by

Edgar Harrison Hiteman
Sunset Interior Decorating Consultant

THE questions which have been selected for these columns must be of general interest, for many of them have been asked over and over again. I feel sure that the answers will solve problems for many SUNSET readers. I am happy to answer your questions.

Question. **My living room is divided from my dining room by a wide arch. Should the rugs for these rooms be alike?**

Answer. If you are going to carpet the rooms all over, then they should be exactly alike. It is generally best when using plain rugs to have them alike; but if there is a great difference in the amount of light received by these rooms I should choose a warm color for my north room and a cool color for my sunny room. When there is an Oriental rug in one room, there should certainly be a similar rug in the next room; but, as it is rare to get Oriental rugs exactly alike, you would buy a rug which is harmonious in color, texture and design. I contend, therefore, that just as these two real Orientals would be different, so should reproductions of these differ, and whether they are Axminster, Wilton or Domestic Oriental, they should harmonize in general and yet differ somewhat both in design and coloring.

Question. **Should I use portiere curtains between my hall and living room? If so, how should these be made?**

Answer. You may use portiere curtains for any open arch if you wish. If that side of the room looks bare and lacks color, perhaps this is precisely what is needed. Understand, it is not always necessary to have them—the question is whether they are desirable. Sometimes the hall is very small and when the front door opens the draught comes directly into the living or dining room; open arches of this kind require portiere curtains. Again, when it is customary for callers to come during meal times, it is well to have draperies at the dining room arch.

Portiere curtains are usually made of the same material as the side curtains and are two-sided or double faced. Each side is made of the particular fabric used in the room it faces. If they hang from a rod, this should be fixed in the room where it is seen to best advantage. Where they hang at a square or straight line arch, they can be hung from a small track fixed to the top side of the arch. Needless to say, draperies of this kind should be very full in order to close together and they should be interlined with flannel in order to make them heavy and hang well.

Question. **Are mirrors being used today in living and dining rooms?**

Answer. Yes, mirrors are being used, but it is not so much a question of their being used, as it is a matter of whether you have a correct space or environment for a mirror.

Certain period rooms feature a mirror over the mantel; certain kinds of mirrors may be correct over a buffet. First study the proportions of the wall space where you are going to hang the mirror. The long narrow mirror of the polychrome age is out of style; it was seldom of the proportion of the space where it was placed and it usually hung crooked from a very ornamental triangular cord. Get a mirror to fit the wall space, and always see that it reflects attractively from the principal seating pieces. This is particularly true of any mirror which hangs over a buffet. Too often it reflects the kitchen or makes guests self-conscious as they sit around the dining room table. A picture or tapestry panel is a safer decoration over the sideboard.

Question. **Which are more correct for a living room, silk or parchment lamp shades?**

Answer. It depends entirely on the style of your room. Parchment lamp shades are correct with furniture of the heavier or more rugged styles such as early Spanish, early English, French provincial, or simple Colonial furniture. Silk shades are correct with polished mahogany or satinwood furniture of the Georgian periods or French furniture of the finer styles.

Question. **May "scatter" rugs be used in a living room?**

Answer. Yes, they may, in almost any style of room. They are not the most restful type of floor covering as they give a somewhat patchy effect. They may be placed over plain carpet or laid directly over a hardwood floor. In either case they should be related to some article in the room. One, for example, in front of the fireplace, another in front of the sofa, etc. Do not scatter the rugs, just anywhere, over the floor; no rug, not even the one between living and dining room, should be laid in any other manner than perfectly straight—parallel or at right angles to the walls of the room.

Question. **Are they using glass curtains? My windows look bare without them, but a friend of mine says they are out of style. Please advise me.**

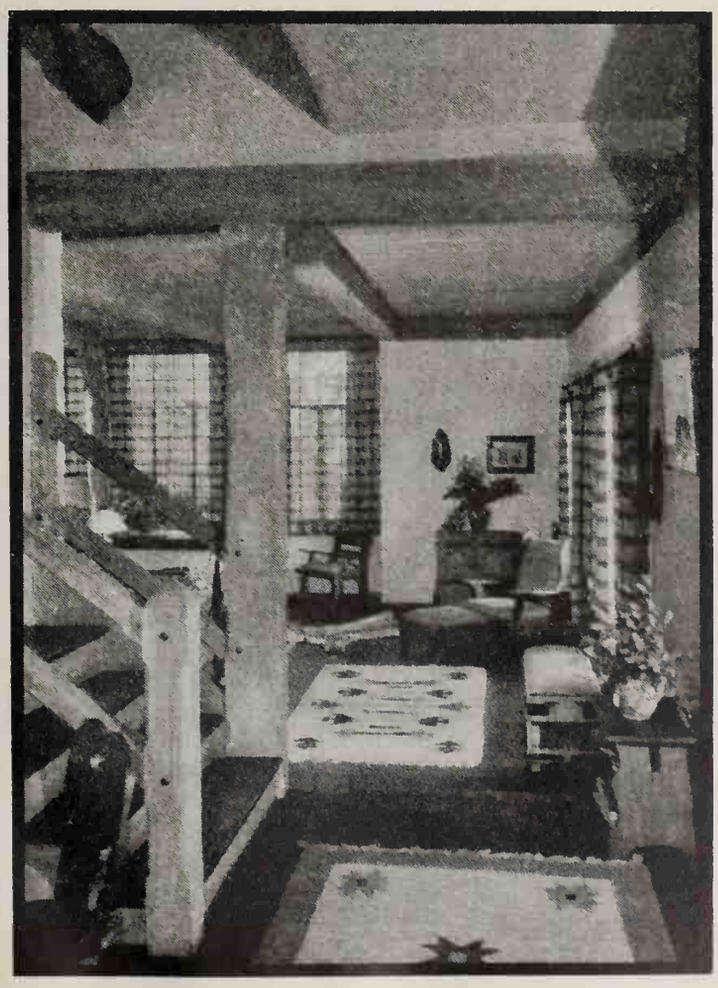
Answer. Transparent curtains, often called glass or casement curtains, are certainly to be used where needed. It really doesn't matter what my neighbor is using; it is my house, and my windows I am studying. The first point to decide would be, do I like glass curtains? If I do, then I may have them at my windows. Most windows need some sort of sheer transparent drapery fabric to soften the light which comes in, and to help furnish the room; but if my rooms are not open to my neighbors' gaze, and I have a glorious uninterrupted view of valley, mountain, ocean or desert, then I shall certainly want no glass curtains unless I can have them made so that they can be easily drawn aside.

Question. **Is it correct to use a long davenport table behind a sofa in the living room?**

Answer. The modern arrangement of the furniture in the living room gives little opportunity for the use of a davenport table, and still less use for it behind the sofa, as this presupposes that the sofa is placed before the fireplace or in the center of the room. Large rooms may have furniture arranged in this manner, but for the average sized room it is best to leave the middle of the room clear. We arrange furniture in groupings, and instead of using one large table we use several small ones.

A Mountain Cabin at Lake Arrowhead

In the San Bernardino Mountains of California



The Living Room

FLOOR: Oak, random width, stained dark; Navajo rugs.
WALLS: Parchment color plaster. Ceiling of wood.
WINDOW DRAPERIES: Colorful rough-textured fabric hung from wrought iron rods.
FURNITURE: Monterey, color of old wood. Refectory table for dining and other purposes.

The Bedroom

COLORS: Reds and coppers predominating. (This is a man's room.)
RUG: Navajo. BEDSPREAD: Quilted patchwork. DRAPERIES: Striped crash.
DETAILS: Wrought iron lamps; flowers, pictures, and books.

My Favorite Company Dinner

by Bernardine Cooney

(*Los Angeles*)

WE enjoy having friends to dine, because we do not make great work of our entertaining. It is to be regretted that much of the delightful home entertaining and dining has passed to the tea room and restaurant. When one speaks of this, invariably comes the answer, "Oh, it is so much work to entertain friends at home." My reply to this is, "Not so much if one plans to avoid it." While there is something to be said for the tea room and restaurant habit, still there is lost the intimate touch of the home atmosphere, and to keep this is certainly worth the little time and effort one puts into it.

SUNSET Magazine is certainly to be commended on this splendid series of articles on "My Company Dinner." That is truly a back-to-the-home drive. What is more enjoyable or more refining, and more cultural, than dispensing of hospitality by a gracious hostess in her own home. This is particularly valuable where there are children.

I once heard a very prominent man say that when he was invited to dine, he felt an obligation to his hostess to prepare himself to do his share of the entertaining, and so he dug out of his desk the scraps of paper on which he had jotted down a good story or a witty remark, or the like, and refreshed his mind.

This made me wonder how many of us, as hostesses, give this side of the dining much thought, or, are we completely swamped with the problem of food.

We enjoy so much having friends in to dine occasionally, that we have settled down to some definite rules and a plan, and at no time have we felt tired out after having guests at dinner.

The dinner that seems most popular with our friends, and the one we like best to prepare, I will share with you. We are having four guests, and with three of us, we have seven to provide for. Of course the first and foremost thought is to plan such a menu that we will have as little to do on the day of the dinner as possible. This dinner was given Sunday noon, and the plans are for that.

The first thing that comes to mind is the menu. What meat to have? Somehow when the meat question is settled, everything comes easy, for as Lord Byron has said,

"Man is a carnivorous production,
And must have meat, at least one meal a day;
He cannot live, like woodcocks, upon suction,
But, like shark and tiger, must have prey."

Our favorite menu is given in the box in the center of this page.

Menu

Spiced Leg of Lamb — Currant jelly
Baked Potatoes on the Half Shell
Fresh Peas — Beet Cup Salad
Hot Rolls
Date Pudding with Lemon Sauce
Coffee

Market List	Price
Leg of Lamb	$1.35
Potatoes	.10
Beets, celery, cabbage	.35
Rolls	.35
Lettuce	.10
Date Pudding	.25
Coffee and cream	.25
Currant jelly	.20
	$2.95

Now for our plan. Write down the list of things that can be done the day before the dinner, and those to be done on the day of the dinner. List the last minute things that are to be done just before serving. Often you may find some way to eliminate some of these. Write the menu on a sheet of paper, and down under it, the plan of work. Tack this up in the kitchen for reference, and draw a line through each task when you have finished. This eliminates forgetting and worry.

My Plan of Work

Things to be Done Saturday

Boil leg of lamb
Scrub potatoes
Shell peas
Mix pastry, wrap in oiled paper and place in refrigerator
Wash lettuce; place in refrigerator in cheese cloth bag
Make beet cups and put into vinegar
Make date pudding

Things to be Done Sunday Morning

Bake potatoes, prepare as directed in recipe, place on a baking sheet ready for the oven when you return from church
Make the lemon sauce for pudding
Set table (sometimes I do this Saturday night)
Chop celery and cabbage, fill beet cups, place on plates ready for serving

Last Minute Things to be Done

If the lamb is to be served hot, place in oven 30 minutes before dinner to brown. If not sufficiently brown after this time, place in the broiling oven and watch closely.

Put peas on to boil. (They will cook in 8 to 10 minutes.)

Potatoes and rolls in oven to heat. (Takes 10 minutes.)

We use the English form of service. To us it breathes hospitality, rather than formality, and allows of personal attention on the part of those sitting at the head and foot of the table, to the needs of those about them.

Here are the recipes you will need for preparing this dinner. I feel confident that you will like them.

Spiced Leg of Lamb

Buy a 4 or 5 pound leg, and trim off all the skin. If this is done carefully there will be no "sheepish" taste that so many persons object to in lamb or mutton. Cover with boiling water, and boil two hours. While boiling, add 1 tablespoonful each of salt and whole cloves, and a stick of cinnamon, broken. When tender let cool in the liquor. This may be sliced and served with pickled peaches or beets. If preferred hot, place the leg in a baking pan with some of the stock in which it was cooked poured around it, adding 2 tablespoonfuls of bacon drippings or butter, and bake 30 minutes in a hot oven (450 degrees). If gravy is wished, thicken some of the stock with browned flour.

To brown flour for gravies, put about half a cupful of flour into a frying pan that has not been greased. Keep stirring this over a hot fire until the flour is good and brown. Put away in a jar ready for use.

Beet Cup Salad

Select medium size beets; boil and skin. (Canned ones may be used.)

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BECAUSE THEY'RE REGULAR

make this test...for 14 breakfasts

If you want to know why some people are so much more alive, so much better company, so much more wholesome than others—"regular people" in other words — here's a test that may open your eyes.

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But more than that, they bring to thousands the thrill-of-being-alive that goes with *regularity.*

Amazingly few people are really regular. Medical writers put the figure at only 10%. Most of the rest aren't actually constipated, they are just tardy, irregular without realizing it.

The real trouble is — the system is lazy. It fails to rid itself of food wastes regularly. When a portion of these wastes lingers from day to day in the body, the penalties of neglect must be paid. Toxins develop which spread through the system, stealing your energy, undermining ambition, often showing effects in lack luster eyes and unhealthy skin.

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Keep regular by making Post's Bran Flakes your daily cereal

That's why regularity in all your habits is so important—that's why it is so important to make Post's Bran Flakes your regular cereal. These flakes contain beneficial elements found in whole wheat — the iron, phosphorus and vitamin B — together with the golden outer coating of the grain — a gentle regulator. They help the system keep itself clean — and they fit perfectly into your daily breakfast.

No wonder more people eat Post's Bran Flakes than any other bran cereal.

Isn't tomorrow the time for you to begin?

Cases of constipation, due to too little bulk in the diet, should yield to Post's Bran Flakes if eaten regularly each day. If your case is abnormal, consult a competent physician at once and follow his advice

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POST'S BRAN FLAKES

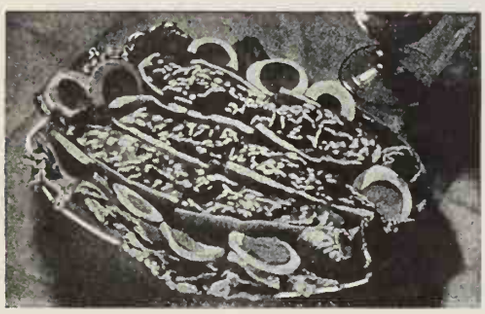
WITH OTHER PARTS OF WHEAT

A Product of General Foods Corporation

LIFE IS SIMPLE *for the* TARABA

Taraba Gani, the Japanese King Crab, has only one real mission in life, according to the latest reports of our observers. And that mission is to rest quietly forty fathoms deep in the ice-cold Northern Pacific waters and develop firm, white meat of unusual tenderness and of such melting goodness.

There is nothing more delicious than canned Japanese King Crabmeat. Here is a recipe especially popular among smart English hostesses of the Orient.



Crabmeat and Cucumber Salad.

Pare cucumbers and cut in halves, lengthwise. Trim to boat shape and remove inside, leaving very thin walls. Chop the cucumber and measure. For 1 cup of cucumber add 1 small tin of Japanese Fancy Crabmeat separated in flakes and sufficient mayonnaise or boiled salad dressing to hold materials together. Pile lightly in the cucumber cases. Arrange on lettuce and serve more dressing separately. An attractive summer salad for luncheon or supper. For many other attractive recipes, send for our FREE *King Crab Recipe booklet.* Japanese Crab Packers Association, 55 New Montgomery Street, San Francisco, Calif.

Genuine Northern Pacific Japanese Crabmeat is packed under the following leading brands: SAKHALIN, THREE DIAMONDS, BLUE FLAG, GEISHA, and NAMCO; for sale at all good grocers. Inexpensive, too!

JAPANESE *deep sea* CRABMEAT

With a spoon carefully hollow out the center of the beet, leaving a thin shell, about ¼-inch thick. Place the cups carefully in vinegar which has been slightly diluted with water if very strong. This may be done the day before using. When ready to serve, chop fine a cupful of cabbage and celery, and a few nut meats. Mix thoroughly with salad dressing, fill the beet cups and place a half walnut meat on each. Place on crisp lettuce leaves on salad plates.

A Good Salad Dressing for Cabbage

When the celery and cabbage are chopped, pour over them ½ cupful of vinegar, mix well, let stand five minutes, then pour off. Mix some good salad dressing with cream, evaporated milk, or top milk, having it of medium thickness. Blend this thoroughly with the cabbage mixture.

Baked Potatoes in Half Shell

Select medium-sized potatoes, scrub clean (using a metal sponge), grease slightly, and bake in a hot oven (450 degrees). When cooked slice through lengthwise, scoop out the potato, mash thoroughly, mix with butter, pepper, salt and a little chopped green pepper and onion. Put back into the jackets, set on a baking sheet, and put into a hot oven to brown.

Date Cake or Pudding

½ teaspoonful of soda
1 cupful of boiling water
1 cupful of dates, pitted
1 cupful of sugar
3 tablespoonfuls of shortening
1 egg
¾ cupful of flour
1 teaspoonful of baking powder
¼ teaspoonful of salt
½ cupful nuts

Method: Mix soda and hot water, pour over dates and let stand a few minutes. Cream sugar and shortening, add egg, flour and baking powder, salt. Beat well and add dates, hot water and nuts. Bake slowly (in a 300 degree oven) about 35 or 40 minutes. This may be served warm or cold, as a pudding or cake.

Lemon Sauce

½ cupful of sugar
2 tablespoonfuls of flour
1½ cupfuls of water
Juice and grated rind of 1 lemon
1½ tablespoonfuls of butter

Combine sugar and flour. Add water gradually, then the juice and grated rind of the lemon. Brown the butter over heat, and add; cook and stir until thick. Serve hot.

Recipe Book

THE Kitchen Cabinet Recipes that have appeared in Sunset during the past three years are now ready in book form. Write for particulars as to how to obtain a copy free.—Genevieve A. Callahan.

Be sure it's a GOTTSCHALK METAL SPONGE *in the Sanitary Cellophane Bag*

GOTTSCHALK'S Metal Sponge, the original metal scouring device, comes to you untouched by human hands, in the cellophane bag which protects it from dust and germs.

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Four Kitchen Secrets

DO you make use of the convenient little mayonnaise jars and peanut butter jars and the like for storing small bits of left-overs in your refrigerator? It is not a new idea, but a pleasant and thrifty one. If by any chance the lids of some of your jars have been lost, the easiest thing to do is to adjust a small piece of waxed paper over the top of the jar, and snap a rubber band around it to keep it in place. Doubled waxed paper or parchment paper is quite satisfactory used thus to cover jelly glasses also, although the rubber bands do lose their snap after some time.

■ ■

If you want to freshen up a badly soiled rug, mix together 4 quarts of cornmeal and 2 pounds of salt, and brush this mixture into the rug with a broom. Leave the mixture on an hour or more, then remove it by running the vacuum cleaner slowly over the rug. Empty the cleaner bag, of course, as soon as you have finished. It is important to do that little chore always, but doubly important in this case, as the salt might corrode the metal of the cleaner. This quantity of salt and cornmeal will be sufficient for a 9x12 rug.

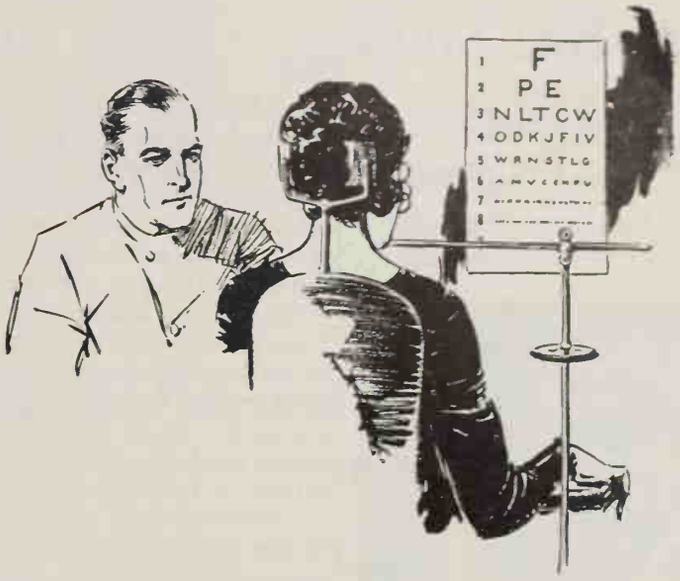
■ ■

One of the simplest and best frozen desserts that we make in our mechanical refrigerator is this: we empty the contents of a small can of evaporated milk into the upper part of the double boiler, bring it to scalding over hot water, then pour out the hot water, fill the container with cold water and ice, and set the pan of milk into this again to chill. When cold, whip stiff, add a pinch of salt and fold in the contents of a small glass of strawberry jam or orange marmalade (about ¼ cupful), stir lightly together, and freeze in the tray of the refrigerator.

■ ■

A home service director of a gas company in one of our western cities gives good advice to the inexperienced housewife on the subject of broiling. To avoid smoke, she says, this type of cooking may be done with the broiling oven door open; as a further precaution, a small quantity of boiling water may be placed in the bottom of the broiling pan. In broiling chops or steak for a very small family, it is a good idea to place them in an iron skillet. (Naturally, one that does not have a wooden handle is the kind to use.) This has a double advantage: it makes possible the saving of every bit of gravy, and the frying pan is easier to wash than the broiling pan.

"ELECTRICITY *costs so little* IN CALIFORNIA"



Is this the penalty of Unshaded Lights *in your home?*

Your Optometrist knows the penalty of unshaded lights. He will tell you that the unkindly glare of unshaded lights is equally as harmful as insufficient lights. He will tell you, too, that this treacherous glare causes eyestrain and weakness, which is too frequently the sole cause of painful headaches, nervousness, irritability and general inefficiency.

Don't imperil your health through improper lighting. Be kind to your eyes and nerves — use shaded lights throughout your home for safety, convenience and comfort. Before building — *or remodeling* — your house write to the Bureau for your copy of the free booklet on home lighting. No obligation whatever.

Pacific Coast

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"When company comes I serve SALMON TILLAMOOK..."

says the Tillamook Dairy Maid

who broadcasts every Friday at 3:15, over Columbia Network

"OUR guests never fail to compliment me on this unusual, delicious dish—though the family of course recognizes an old favorite, for Salmon Tillamook is so good and so economical that it appears often on our table. Just think—enough Salmon Tillamook to serve four to six persons may be prepared for only 23 cents. And this is the same fine Tillamook cheese that won the first three prizes this fall at the California, Oregon and Washington state fairs. Write me for the recipe booklet, telling how to use this prize-winning cheese 37 different ways."

Salmon Tillamook

Mix 1 cup thick white sauce, ½ can tomato soup, 1 cup canned or cooked salmon flaked, ½ cup grated Tillamook Cheese. Crush 1¼ cups corn flakes, add 1 cup to above, cut 2 hard-boiled eggs in medium-sized pieces. Mix all lightly together. Put into well-buttered pan or casserole. Cover with remaining corn flakes, ¼ cup grated cheese, dot with 1½ tablespoons butter. Bake in medium oven ½ hour, or until browned.

TILLAMOOK *whole milk* CHEESE

Food values of nearly 5 quarts milk in every pound

WRITE ME FOR FREE RECIPE BOOK

Tillamook Dairy Maid—The Tillamook County Creamery Association, Tillamook, Oregon
Please send me a copy of the Cheese Recipe Booklet. (11)

Name _____

Address _____

Thrifty Club Suppers

by Anna L. Whitehead

Long Beach, California

AS hostess of the Laura Hall memorial clubhouse for high school girls, it is one of my duties to prepare and serve cheap, nourishing suppers. Here are five menus which we have all enjoyed, and which cost from 12 cents to 20 cents per person.

Since being a subscriber to SUNSET, I have been much interested in your housekeeping department and have used several of your recipes and suggestions. So I thought that there might be clubs of girls, church groups, camps or families who might like to see what we had worked out. Some of our graduates who intend to do co-operative housekeeping at college next year, have asked me to give them copies of our menus arranged for a week at a time.

American Supper

(*Served 30 at twenty cents each. This included flowers and decorations.*)

This supper was served to a group of Russian girls in return for a typical Russian meal, and the idea was to represent various sections of our country.

MENU

Baked Beans (New England)
Corn Bread (South)
Escalloped Corn (Middle West)
Jellied Orange and Avocado Salad (California)
Ice Cream (All-America)

PRICE LIST

8 cans of beans	$1.00
½ pound of butter	.18
5 cans of corn	.80
1 pint of salad dressing	.39
4 loaves of corn bread	.40
5 packages of lime gelatine preparation	.50
½ dozen oranges	.10
2 avocados	.45
3 bricks of ice cream	1.20
Gum drops for nut cups (2 pounds)	.30
	$5.22
Flowers for corsage bouquets and material for table decorations	.80
	$6.02

As the Indian was the first American, the centerpieces were campfires with tiny dolls dressed as braves and squaws about them. Candle holders of brown crepe paper and orange candles represented the earth and fire flame. Nut cups were brown canoes with Indian signs done in orange on them. The program which followed consisted of negro songs and folk songs and the reading of Indian legends. The party was most successful.

Chinese Supper

(*Serves 14 at a cost of fifteen cents each*)

MENU

Chop Suey Apples and Grapes
Tea

PRICE LIST

Apples and grapes	$ .50
½ box of Chinese tea	.10
CHOP SUEY (Cook and serve as one dish)	
2 pounds of chopped lean pork	.60
1 bunch of celery, chopped	.10
3 onions	.05
1 can of bean sprouts	.15
1 can of mushrooms	.15
1 can of soy sauce	.28
1 package of rice	.10
	$2.03

We ate with chopsticks from Chinese bowls.

January Supper

(*Serves 15 at fifteen cents each*)

MENU

Cold Boiled Ham Baked Potatoes
Buttered Rolls
Salad (grated carrots, pineapple and cocoanut)
Grapes

PRICE LIST

16 slices of boiled ham	$ .70
8 pounds of potatoes	.30
½ pound of butter	.20
1 bunch of carrots	.05
1 can of pineapple tidbits	.10
1 head of lettuce	.05
Small jar of salad dressing	.15
Shredded cocoanut	.05
Grapes	.30
2 packages of rolls	.20
	$2.10

Valentine Supper

(*Serves 25 at fifteen cents each*)

MENU

Escalloped Potatoes with Ground Ham
Buttered Beets
Bread and Butter Sandwiches (cut heart shaped)
Currant Jelly
Raspberry Gelatine with Sliced Apples and Bananas
Whipped Cream

PRICE LIST

12 pounds of potatoes	$ .25
4 pounds of ground ham	1.00
6 bunches of beets	.20
1 pound of butter	.39
3 loaves of white sandwich bread	.30
2 cans of currant jelly	.50
5 packages of raspberry gelatine preparation	.50
Apples and bananas	.10
1 quart of milk for potatoes	.13
½ pint of coffee cream for whipping	.17
	$3.54

Decorations were red hearts and red candles

Friday Supper

(Serves 20 at cost of twelve cents each)

MENU

Clam Chowder and Crackers
Tomato and Lettuce Salad
Rolls Butter Fig Conserve
Peach Bavarian Cream
with Whipped Cream
Tea

CHOWDER

Potatoes	$ .10
Onions	.05
Carrots	.05
Corn	.10
Bacon	.10
Tomato soup	.10
Clams	.19
Crackers	.10
3 packages of rolls	.23
½ pound of butter	.21
Tomatoes	.15
Lettuce	.10
Salad dressing	.19

BAVARIAN CREAM

3 packages of lemon gelatine preparation	.25
½ pint of coffee cream	.15
1 can of sliced peaches	.12
Tea and sugar	.05
Total	$2.24

The fig conserve is made during the summer from our own fruit so is not charged to individual suppers.

Thrifty Foods

WEBSTER defines thrift as "economical management," and that is a challenge to homemakers. Thrifty foods are not scant foods. They are inexpensive foods, cleverly prepared, and especially well garnished to make them appear as a treat. The cookery ideas listed below are thrifty ones—and remember to dress them up with garnishes.

Ways to Prepare Ground Beef

Shoulder cut is cheaper than round steak and has a delicious flavor.

1. Add eggs, crumbs, evaporated milk, and salt. Shape on a skewer to look like a chop. Saute or bake in bacon fat until brown and very well done. Serve with white sauce.
2. Pat ground beef into a thin sheet. Cut with oval biscuit cutter into little cakes. Fry quickly and serve with gravy made of drippings and tomato sauce.
3. Add sage and salt and pepper to ground beef. Shape into long rolls and fry in deep or shallow fat. Serve with hot applesauce and sweet potatoes or yams.
4. Add minced hard-cooked egg, minced pickles or olives to ground beef, together with salt and pepper, and bake in a covered pan, removing lid to brown. Serve with creamed potatoes.
5. Season ground beef and encase in pie, pastry or biscuit dough. Bake

Are you, too, *enjoying* Winter?

rain and cold wind I used to dread it, but now in this snug home, we're actually enjoying winter.

I never dreamed gas heat could make such a difference. The furnace just runs itself. I set the control for any temperature and the whole house stays evenly warm.

Perhaps that's why the children have been so well. Also, they now have a clean, warm playroom in the basement. In fact, the whole house stays cleaner.

Gas heating is so economical and carefree. John is as enthusiastic as I.

TUNE IN
Helen Webster
Woman's Magazine of the Air
Every Wednesday
10:50 A.M.
N. B. C. Pacific Coast Network

Sooner or later, you'll heat *your* home with gas. There are modern gas appliances for every home and budget. Modest cost. Convenient terms. See your gas company or appliance dealer *now*.

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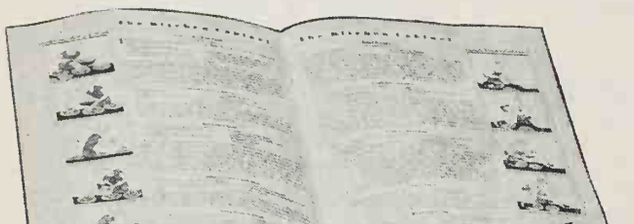
The MODERN Fuel
Gas
QUICK · CLEAN · ECONOMICAL

A New Product From—
"America's Finest Flouring Mills"

Fisher's Little Handysacks bring the housewife a delightful variety of milling products that are enjoying tremendous sales. Outstanding among these products is Fisher's Cake Flour which is finding its way to practically every kitchen in the Pacific Northwest. The fact that Fisher's Cake Flour is made at the same mill that produces Fisher's Blend Flour has made it instantly acceptable to the housewife. Fisher's Handysacks combine freshness, economy and highest quality. Included in the Handysacks are the following products: Farina, Pancake Flour, White and Yellow Corn Meal, Cracked Wheat, Coarse Graham Flour, Whole Wheat Flour, Cake Flour and Fisher's Blend Flour. Fisher Flouring Mills Company, Seattle, Portland and Tacoma.

"Blend's Mah Friend"

WIVES! MOTHERS! HOMEKEEPERS!



Our Reward to YOU

The Kitchen Cabinet Book

A truly unique cook book, an intensely practical volume . . . SUNSET Magazine's famous KITCHEN CABINET in book form *at last!* All of SUNSET'S best recipes and menus, indexed and cross indexed, in a handy, permanent book, specially designed for use in your kitchen, can now be yours *without cost.*

All you need do is secure one 2 Year Subscription to SUNSET Magazine at $1.00. Give correct names and addresses on coupon—attach the dollar—and mail to SUNSET Magazine, 1045 Sansome St., San Francisco—Your copy of this unusual cook book will soon be in your hands.

Subscriber's Name_____

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and serve with escalloped potatoes.

6. Encircle cakes of ground beef with strips of bacon and secure with a skewer or toothpick. Broil or saute, or bake.

7. Add equal amount of bread crumbs to ground beef. Add evaporated milk and a little onion, salt and pepper. Bake as a loaf in a covered roaster surrounded with carrots and potatoes. Dot vegetables and meat thoroughly with bacon fat.

Ways to Serve Macaroni

1. Prepare an hour before serving. Add cubes of cheese and butter to macaroni. Place in double boiler to keep hot.

2. Prepare a custard of milk, eggs and butter. Add cooked paste. Bake very slowly and serve at once.

3. Stir cooked noodles into the drippings in the pan in which you have sauted chops or round steak. Stir well until piping hot and serve at once.

4. Spanish sauce to pour over macaroni. Saute onion, a little bacon, salad oil, minced parsley, and a bit of garlic together until the onion is well done. Add tomatoes or hot sauce, chili powder, and cheese, and simmer until rich and thick. Pour over spaghetti at serving time.

5. To soup stock, add spaghetti, celery and olives, and serve as a thick soup. Serve with grated cheese if you wish.

Lima beans are so good and so inexpensive. Cook with bacon, a ham bone or a shoulder of lamb or a pork joint. Good, too, with corned meat. Be sure to save some for a salad.

Ways with Rice

1. Who doesn't like Chinese rice? To prepare it, put well-washed rice into a pan which has a tight-fitting lid, and add hot water until it is as deep above the rice as the rice is deep. Place over quick heat, and stir until the water boils. Reduce heat to very, very low, and cover pan very tightly. Cook 45 minutes. Shut off fire (do not lift the lid) and let stand 30 minutes. Serve. It will be dry, well-done and wholesome.

2. Natural brown rice is ever so good. Cook as above but add a bit more water and cook one hour.

3. Remember baked rice pudding. Add ½ cupful of washed rice to 1½ quarts of milk, ¾ cupful of sugar, and vanilla. Bake for 2 hours at 250 degrees F. Stir occasionally.

4. Add Spanish sauce to boiled rice, let stand one hour in a hot double boiler. Leftover rice makes good little cakes when combined with tuna fish and a little onion. Serve with cream sauce.—Doris Hudson Moss.

SUNSET HOMES Consultation Service

Conducted by William I. Garren, Architect

Insulation

We are going to build this spring and are gathering information on many items of construction. Can you tell us whether insulation is important in California and what it would cost? How much could we expect to save in heating?—F. G., Nevada City, California.

Consultation: People who live in insulated houses have told me that the comfortable feeling of an even temperature is quite noticeable and that the houses are cool in summer and warm in winter and that fuel saving is quite pronounced.

Insulation is important if one considers comfort important. Like all other so-called luxuries the answer is quite often determined by the funds available rather than by what is desirable. I always try to provide some type of insulation in houses I build.

A small house can be insulated for any amount from $50 up to $300 depending on where insulation is placed, how much is used, and whether it includes weatherstripping.

The U. S. Department of Commerce in its bulletin on insulation makes the statement that a house insulated with ½ insulation added to standard construction on outer walls and attic or top floor ceiling and with all windows and doors weatherstripped will save about 40% of the fuel required if the house were not so insulated. There is a further saving on the size or cost of the heating plant requirement.

◆ ◆

How to Save a Room in a Tiny House

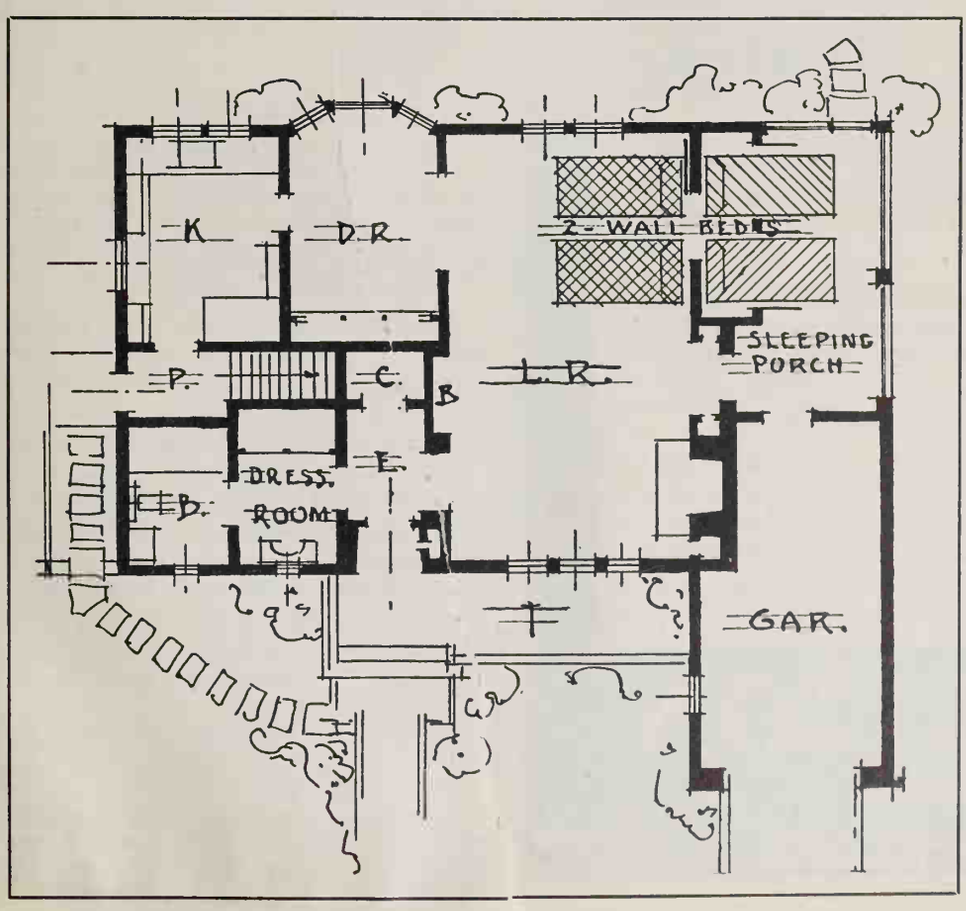
The floor plan below by F. H. Reimers is designed to show how twin wall beds can be used in a living room, saving the cost of an extra bed room and with the inclusion of a closet on the sleeping porch side may be used in either room.

◆ ◆

Patio Home

Will you kindly send me the dimensions of the rooms in the house, the plans of which are shown on page 16 of the October issue of SUNSET? Also how many square feet there are in the floor space.—Mrs. M. T. J., Vallejo, California.

Consultation: You could make the room sizes any size you wish for the house shown on page 16, October SUNSET. The size you use would



EDGAR HARRISON WILEMAN
DIRECTOR OF
Barker Bros. Home Advisory Bureau

◆

The Small Home Triumphs

Time was when the small home simply had to be an ordinary home. How different it is today! There are exactly as many charming ensembles at very modest prices as there are for elaborate plans.

Barker Bros. pioneered in the creation of authentic small home ensembles. The Home Advisory Bureau is here to assist all those who are eager to acquire suitable furnishings and arrange them to best advantage.

Mr. Wileman's articles appear regularly in Sunset magazine. You are urged to write your problems to him . . or to make an appointment for a personal consultation.

BARKER BROS.
Complete Furnishers of Successful Homes
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FIRELIGHT . . . Warm and Cheery as an Open Fire

Melt shivers away with a Firelight Heater

ACTIVE youngsters *will* patter about, half-dressed. Why not protect their morning romp with a few extra degrees of cozy FIRELIGHT heat?

FIRELIGHT speeds warmth to dress by, on cold mornings. It supplies extra bathroom heat. Adds the cheer of an open fire in any room. It's economical, too. Keeps shivers away, ten to twelve hours on a gallon of kerosene.

Finished in porcelain, white or colors, and in satin-black japan. Nickel trim. Fire-bowl is of Pyrex brand glass. Other Perfection Heaters, all-metal. New lower prices, $5.75 to $15.25.

PERFECTION STOVE COMPANY · Cleveland, Ohio

PERFECTION
Oil Burning
Room Heaters

Consultation Service

(Continued)

directly affect the cost, so that you should first decide upon how much you wish to spend. Divide the total amount by approximately $3.75 and this will give you the area in number of square feet that you can make the house.

A living room is rarely satisfactory if less than 12′ 6″ wide, the kitchen should be about 8′ to 9′ 6″, the porch 5′, the maid's room 9′, the bath 5′ 6″ wide, and the master bedroom about 12′ x 14′. The court yard may then be about 17′ x 25′.

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Economy

What in your opinion is the comparative cost of building a two-story structure with a floor space of the same number of square feet as a one-story structure? I am told by laymen it is cheaper to build the two-story structure and I would like to know if this is correct.—A. L., Fresno, California.

Consultation: The difference between the cost of a two-story and a one-story house and which is more economical depends upon many factors and one would have to know the property, the style of house, the area, and all of the conditions to be able to advise you as to which would be the cheaper.

Generally speaking, without knowing the items mentioned above you might save on a six-room house one-half the cost of the foundation, one-half the cost of the roof, and one-half the cost of the gutters, and if you build a two-story house, you will add the cost of the stairway plus some slight extra labor cost of raising materials.

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Squeaky Floors

Can you please help me? What can we do to correct terribly squeaky floors? This house hasn't any basement so any remedy must be applied from the top. There isn't any subfloor, just single flooring. Thank you very much for any help you can give me. —G. B., Campbell, California.

Consultation: Squeaky floors are the result of poor nailing. If your floor is a single tongue and groove flooring it should be blind nailed to every joist and well driven up to cover the nails.

The thing to do now if the floor squeaks is to go over and top nail it and have it refinished. See that nails are put in at every joist and that the ends of the boards are well nailed. You might try partial nailing until the squeaks are removed; however, this may be insufficient to hold the floor permanently.

◈ ◈

Responsibility

I bought a new house eighteen months ago. The builder and owner said it was guaranteed, roofing interior and exterior stuccoing, against leaks. The first hard rain

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Health-Giving Winter Days

• The world-famous Ambassador offers a new outdoor attraction . . . A BEAUTIFUL SUN-BATHING BEACH, PLUNGE AND COMPLETE RECREATIONAL CENTER, WITH SOLARIUMS AND PHYSICAL CONDITIONING DEPARTMENTS IN CHARGE OF EXPERT ATTENDANTS. Available to guests early in January.

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LOS ANGELES

BEN L. FRANK
Manager

If you are going east, west, around the world or on a short vacation trip, write us for information. Tell us just what your problems are and we will do all we can to help you. Inquiries received by this department are answered by mail. Address Sunset Magazine, 1045 Sansome St., San Francisco.

"We Want to See the Orient"

Travel Editor, Sunset Magazine:

Four of us want to go to the Orient and feel that you can give us some information on our trip. We want to see as much of Japan, China, and Honolulu as possible. Is it necessary to arrange for guides, etc.? While I have never been too enthused over the conducted tour, I feel that in countries of the Orient it would be best. Can you give me a rough estimate of a trip to the Orient including the countries mentioned?—F. E., Los Angeles, California.

One may go to the Orient, visiting Honolulu en route, for as little as $612, and up, including fare, hotels, sightseeing, etc. We believe that you will find it more profitable to have your trip pre-arranged to include all the necessary expenses and all the details of hotels, baggage, etc. This all-inclusive rate quoted also includes guide service for the conducted tour, and you need not feel averse to such tours, for the traveler is really allowed a great deal of time to himself. If there is one particular place you would prefer to see other than the points of interest outlined for a morning's visit, you may do so quite independently of the tour. A booklet outlining cruises to the Orient has been sent to you.

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A Circle Tour

Travel Editor, Sunset Magazine:

Will you give the approximate cost of the following trip, leaving San Francisco early in May or June? I wish to go by water through the Panama Canal to New Orleans, by rail to New York and Boston, through a portion of the Great Lakes, and then return by rail via the Canadian Rockies to Vancouver, and back to San Francisco either by rail or by steamer. I shall need to be back in San Francisco by September. There are several places I should like to stop en route, but that can be worked out later.—Mrs. L. S., Clovis, California.

Three or four months time to spend, and the desire to travel! What a trip you will have! From San Francisco why not plan to sail via the Panama Canal to Havana, that famous rendezvous of pleasure-seekers, and from there by steamer to New Orleans. The first part of the trip from San Francisco to Havana may be made for $120, tourist cabin; and $225, first class. The fare from Havana to New Orleans ranges from $45 to $53, depending upon the location of your stateroom. There is also a slight embarkation fee to be paid in Cuba. From New Orleans, then, the rail fare to Boston via New York is $55.48,

• In San Francisco and Los Angeles the great gongs of the N.Y.K. liners give you musical greeting from the land of jinrikishas, pagodas, and tinkling temple bells...the finest motor ships on the Pacific, Arigato (thank you). • Modern in every detail these great new ships...Asama Maru, Tatsuta Maru, and Chichibu Maru are American in their expression of the last word in travel luxury... American even in their matchless cuisine. But their scrupulous cleanliness and the charming courtesy shown to every traveling guest are essentially the spirit of Old Japan. • Everything has been thought of...movies, gymnasium, nurseries for the more important generation, a swimming pool that just won't take "no" for an answer, and an orchestra that makes your right foot say to your left one, "Come on, who said I was too tired?"

JAPAN, CHINA, AND THE PHILIPPINES . . .
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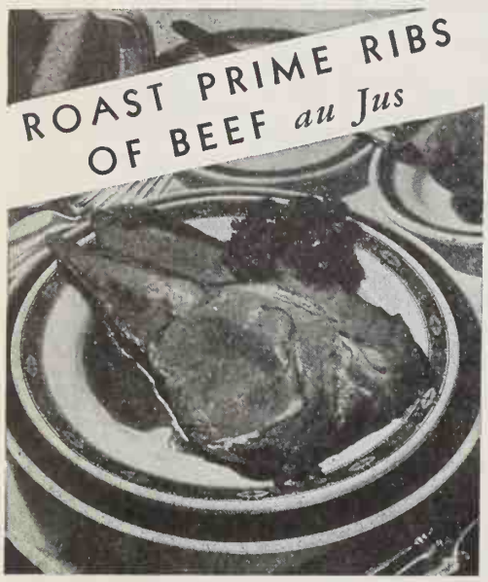
New York, 25 Broadway, 545 Fifth Avenue • San Francisco, 551 Market Street • Seattle, 1404 Fourth Avenue • Chicago, 40 North Dearborn Street • Los Angeles, 605 South Grand Avenue • or Cunard Line, General Agents, or at any local tourist agent.

Says Chef Charles Altorfer of the . . .

HEATHMAN HOTELS

"I have a treat for you . . . when you come to Portland"



WHET YOUR appetite for an epicurean delight when you come to Portland—for here's somethin' in store for you! Richly roasted prime ribs of corn fed steer beef, tasty, juicy and tender — and such flavor! With it are side dishes too—blending into a perfect meal—the kind of a meal that says "Come again"—*and you will.*

And when you see the Heathman menus, you'll marvel at the variety of dishes at such reasonable prices. Yes, we are proud of the cuisine in our two Coffee Shops and the main dining room.

The two Heathman Hotels are Portland's newest, most modern and best liked. While in Portland you are a guest of both for one is directly across the street from the other, and each has its innovations and charm. You'll like the Heathman Hotels—their central location, the friendly courteous service, the excellent accommodations and the reasonable rates for everything. *Won't you tell us when we may expect you?*

RATES—Single, Bath or Shower, $2 to $4; Double, Bath or Shower, $3 to $6; Rooms en Suite, $6 to $10.

HARRY E. HEATHMAN
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Assistant Managers

The HEATHMAN HOTELS

PORTLAND, OREGON

and Pullman, $16.84, lower standard.

From Boston we can quote a return rate to San Francisco in which we think you will be interested. You may go from Boston to Montreal by rail, to Toronto by steamer, from there to Port Huron by rail. From Port Huron you use steamer again to Port Arthur on Lake Superior, and from Port Arthur your return is made by rail through the Canadian Rockies to Vancouver and down to Seattle. From Seattle you may return to San Francisco either by rail or by steamer. The fare for the return trip from Boston as outlined, using steamer between Seattle and San Francisco is $113.57; using rail between these points, the fare is $137.90. (These rates, of course, are only tentative. They may or may not be correct in May and June, but if you will write us just before you plan to start on your trip, we shall be happy to quote you the current rates.) The booklets we have sent you on the Panama Canal Service and on the return via the Canadian Rockies will be interesting.

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A Correction

OUR suggestion of a trip to Mexico as made in the November issue of SUNSET Magazine is now incorrect due to a recent change in schedules. Ships in this Mexico service will no longer call at Mazatlan eastbound, but will continue one day farther making Acapulco the first port of call out of Los Angeles. Acapulco is another neat little coast city located just twelve hours by motor car from Mexico City, over excellent highways, a city fully as interesting as Mazatlan. The new booklets covering this change in schedule are now ready for distribution.

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One Westerner to Another

"Dear Kinfolk," writes Miss Davies to the SUNSET editors; "I am a former San Franciscan, and wrote this to the San Francisco poet, S. Bert Cooksley, on meeting him in New York City."

TALK to me of the West, of our own land;
Hold me from sinking in this soft quicksand
Of happiness among these aliens. See,
I am as one of them; contentedly
I speak their speech, and not our own, wild, free.
I have forgotten, but I knew, I knew!
Oh, help me to remember! Only you
Can save me! Tell me how the seagulls fly
Slanting against the sun, into our sky.
Make me remember spray and salt and foam,
Make me remember home!
Save me, before you, too, forget as I.
Come, let us help each other not to die!

—*Mary Carolyn Davies.*

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No Investment

Not a penny of your money is required to obtain this $100. The award is given for interest shown in operating the plan and is not a contest.

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The plan does not conflict with your Club or home activities. A few moments at your next Club meeting is sufficient. Nothing to lose, plenty to gain.

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There is no obligation, but we feel sure that when you read about the plan and explain it to other members of your organization, your Club too can soon have $100 for building, for furnishing, and for providing more interesting programs. Send today for complete details.

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Gentlemen: Please send me complete information on your money-raising plan for Garden Clubs.

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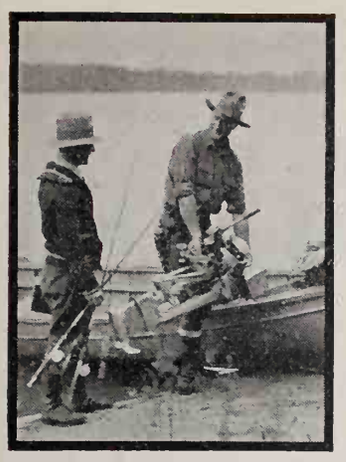

OUTDOOR LIFE in the West

A New Sunset Department

Conducted by

J. P. Cuenin

Sportsman and Sportswriter

ONE of the most annoying things for a fisherman or a duck hunter is to find that his rubber boots or waders have begun to leak. In almost every instance where these waterproof articles are mended at home, or by the local cobbler, a flat rubber patch is used, and while such a patch may make a water-tight repair on a flat surface, it does not always keep water out if it is placed over one of the wrinkles or folds that are found in all wading equipment.

A permanent repair can be made easily and quickly by anyone if tire dough is used. This is rubber substance like putty, and it will make a tight patch on any part of a boot or a pair of waders. I have one pair of waders more than five years old that have been worn while fishing, duck hunting and jacksnipe shooting, and they have been patched not less than 15 times, yet they are water-tight.

The tire dough kit comes in two small cans, one containing cement and the other the dough. To make a repair, first scrape the surface around the leak, then apply the cement. When the first coat of cement has dried, which it will do in about 10 minutes, apply a second coat and then, with a knife or a stick, pick up a small quantity of the dough and knead it between the fingers. When the second coat of cement has lost its glossy appearance and has begun to set, press the lump of dough firmly over the leak and the job is done.

For a one-inch cut in a boot, or a crack in a fold, a lump of the dough slightly larger than a large green pea will be sufficient.

NEVER keep rubber bands or rubber of any kind in the tackle box, and don't use rubber bands for keeping the lids of small boxes closed. The sulphur in the rubber will quickly tarnish metal. Spinner blades and the tinsel on flies will become black in a short time if they are near rubber.

THE average fisherman does not take proper care of his reels. The words, "cleaning and oiling," have different meanings for different people. I know one man who bought a rather expensive reel and almost ruined it in less than two months. He brought it to my home one evening and complained that it no longer ran freely.

Upon spinning the spool I heard a grating sound and when we took the reel apart we found sand in the gears and bearing. The owner of the reel had oiled it and cleaned the outside, but he had never cleaned the important parts; the gears, pinions and bearings.

While a fly reel requires comparatively little care, any of the multiplying kinds used for fresh water plug and spinner casting or for surf or other salt water fishing should be taken apart frequently and the gears and bearings washed in gasoline, dried and thoroughly oiled.

A plug casting reel does a great deal of work in a day's fishing. The spool and gears turn at the rate of more than 3,000 revolutions per minute when a cast is made, and that means that the spool revolves hundreds of thousands of times during a day's use. At such high speed the moving parts must be free from grit of any kind and they must be properly lubricated or the life of the reel will be short.

A reel should never be laid in the sand, nor should it be placed where sand may be blown into it by the wind. A reel should not be laid in the bottom of a leaky boat where water can get into it and wash away the oil from the bearings, and the tackle box in which the reel is carried should be emptied occasionally and washed, for sand is likely to get into the box and then into the reel.

HUNTERS who use dogs should not fail to give the animals plenty of exercise before the hunting season opens. A dog that is kept on a chain or in the yard or house cannot be expected to run all day without becoming tired.

At least a month before the hunting starts a dog should be taken out regularly and allowed to run. This will not only put the animal into good condition for the hard work he must do, but it will toughen the pads of his feet that have become tender from lack of use in rough country.

Some dogs always seem to have tender feet and others go lame because of lack of exercise. These can be helped by the following remedy for sore feet: Warm one pint of pine tar and stir into it two cupfuls of tannic acid. Mix this well. Paint the bottoms of the dog's feet with this mixture and sprinkle dry sand over it to assist in drying. If the hunting is being done in a rough country paint the animal's feet every night. If the pads are worn thin, paint them both night and morning. It is well to apply the preparation before the dog has his first run. Long hair around the dog's feet should be cut before the first application.

If the hunting is being done in a dry country don't forget that the dog will appreciate a drink, so provide for this by carrying a canteen in the car, or even share with your four-footed companion the water you carry in your small canteen. Pour a little water in the hollow of a rock or in the crown of your hat so that the dog may drink.

JUST a reminder to hunters that they should examine their guns for rust. While a gun barrel may have been thoroughly cleaned and oiled before it was laid away during the closed season, it is always possible that moisture has gotten under the oil, and moisture results in rust.

50 cents a box—

"Margie"

"A New Shade In LABLACHE Face Powder

All of the exquisite charm of LABLACHE, known for over 50 years as the

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in a shade that blends with any complexion.

Ask your Druggist for "MARGIE" the new all-complexion powder, or send to us for sample (no charge.)

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In the secrecy of your home you can bring back the natural color of your hair. The color is imparted gradually . . . like magic. Your closest friends cannot detect it. You will look ten years younger.

Use the wonderful Nourishine tonic. Absolutely safe . . . cannot injure the hair or scalp. Doesn't stain linen, hands or scalp. Applied as easily as water. You get certain uniform results. Inexpensive to use. Actually helps create a better permanent or marcel wave. Nourishine imparts any color, brown, blonde or black.

Nourishine also cleanses the scalp . . . banishes dandruff and keeps the hair in a luxuriant condition.

Try this truly different product and be free from the SOCIAL and BUSINESS HANDICAP OF GRAY HAIR. Price $1.25 at all dealers.

Write for FREE brochure on "Care of the Hair," by noted Hollywood Hair Specialist.

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Cuticura Ointment

For all the skin troubles of childhood. Wise mothers should always keep it on hand.

Price 25c. Sample free. Address: "Cuticura," Dept. 7K, Malden, Mass.

ATTEND THE
California State Industries Exposition
Leamington Hotel, Oakland
January 23 to 30
FREE SAMPLES—DAILY DOOR PRIZES

Time for Another Wave?

ARE you satisfied with the looks of your hair these days? Is it the soft crown of glory that woman's hair was meant to be? If the mirror tells you it is not, look for the cause. If you look better with wavy hair, or if your nature-waved locks are not just curly enough to conform with the new styles in headdress, by all means have a permanent wave. This year permanents are less expensive and more satisfactory than ever before, and while many women have found it necessary to economize during the past year, a purchase of "permanent wave stock" is one investment with dividends assured.

First of all, don't walk into just any beauty shop and say, "I want a permanent wave now." Consult a number of operators well in advance, and in case your hair has never been waved in this manner, have a test curl made on a lock of your hair to see how it will turn out. If you have been using dye or bleaching agents it will be necessary to have the hair treated several times before having it waved, for bleached or dyed hair seldom takes a permanent successfully.

AND how very simple it will be for you to make your appointment for 9:30 in the morning and emerge at noon with a soft, natural wave that will endure the rains and winds for many months to come. When it grows out, you can have the part closest the head re-waved without the least danger or difficulty. In this way, even the straightest of hair may be kept waved and beautiful. I have known women who have been getting permanent waves regularly ever since this art was first introduced in America some 16 years ago, and their hair is more silky and glowing than the hair of many women who have never sat under one of those grotesque mechanical contrivances.

Be sure to ask for a wide wave, which will lie flat upon your head. Hair, you know, must follow the outline of the head if it is to be becoming and lovely.—*Jean Ashcroft, Beauty Editor.*

It's a Good Idea

to use a moistened paper napkin for picking up bits of broken glass.

Boys!

Go Into Business For Yourselves

WE need a live-wire boy in your neighborhood to secure new and renewal subscriptions to SUNSET Magazine.

ASK YOUR MOTHER

She will tell you how SUNSET helps her to prepare the goodies you have at mealtime—and between meals too. Then you will understand why it will be easy to sell this home magazine to other Mothers.

TELL YOUR DAD

He will be happy to know that you have this chance to get real business experience without interfering with your school work.

There is no obligation in sending the coupon below for full particulars. If you like to have your own money, here is your opportunity.

SUNSET Magazine-JH2
1045 Sansome St., San Francisco, Calif.

SURE! I would like to know about your plan to start me in my own business. Without obligation or cost, tell me how I may earn a dollar or more an hour in my spare time.

Name..... Age....

Address.....

City..... State.....

More Thrift Thoughts

THE homely art of making over is one of the most important branches of housekeeping and one of the most neglected. Yet it is of value if we are to avoid waste.

During the war and after it, materials were so inferior that trying to make anything over was impractical as the garment was seldom worth the time and trouble it took to make it. Now all that is changed. Fabrics are of splendid durability and most of them washable and fast-color, so that a few hints along this line may not come amiss. One of the most worthwhile economies I have ever been able to practice, is the making of a pair of every-day pillow cases from an old sheet.

Of course a sheet becomes worn through the middle. The corners are usually strong and good. Put a pillow-case on a corner, hems together and, allowing for a seam on three sides, tear a piece of the sheet the size of the pillow-case. Repeat the process on all four corners. Now put one of the pieces with a wide hem and one with a narrow hem, right sides together, and stitch the three sides together on the machine. Do the same with the other two pieces. Turn them right side out and you have a pair of slips that will last almost as long as a new pair.

Every bit of an old table-cloth can be utilized. The worn part will be that which comes in contact with the edge of your table. Perhaps the good piece in the center will be large enough to cut down into a breakfast or picnic cloth. If not, it will make several every-day napkins, and the outside edges of the cloth will make several more. Your own judgment will tell you whether to hem these by hand or not. If the linen is very fine and only slightly worn it may pay you to do so, but if not, hem them on the machine. A mother's time is worth much. The worn parts of the cloth may be used for wiping cold cream from the face, or for wrapping up little cut fingers or stubbed toes.

There is a very pleasant way to use up silk stockings if one has time for porch work during the long summer days. Cut the stockings round and round in strips about one and a half inches wide, and crochet them with a wooden hook into rugs for the bedrooms or bathrooms.

Old stockings make satisfactory holders for the kitchen. Fold them the preferred size, stitch together, and put a ring in one corner to hang them by.—Mrs. P. B. Green, San Diego.

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Germander (*Teucrium fruticans*)
Laurustinus (*Viburnum tinus*)

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Norway Maple (*Acer platanoides*)
Camphor Tree (*Camphora officeinalis*)
Arizona Cypress (*Cupressus arizonica*)
Monterey Cypress (*Cupressus macrocarpa*)
Eucalyptus (Eucalyptus in variety)
Arizona Ash (*Fraxinus velutina*)
Incense Cedar (*Libocedrus decurrens*)
Date Palm (*Phoenix canariensis*)
Lombardy Poplar (*Populus nigra italica*)
Quaking Aspin (*Populus tremula*)
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Fan Palm (Washingtonia in variety)

for Dry Places

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Tree Anemone (*Carpenteria californica*)
Andrean's Broom (*Cytisus scoparius andreanus*)
Dodonaea (*Dodonaea viscosa*)
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Shingle Heath (*Fabiana imbricata*)
Flannel Bush (*Fremontia californica*)
Punk Trees (Melaleucas in variety)
Catalina Cherry (*Prunus ilicifolia integrifolia*)
Mountain Cherry (*Prunus ilicifolia*)
Lemonade Berry (*Rhus ovata*)
Australian Blue Bell (*Sollya heterophylla*
Templetonia (*Templetonia retusa*)

Trees

Acacia (Acacia in variety)
Carob (*Ceratonia siliqua*)
Arizona Cypress (*Cupressus arizonica*)
Blue Palm (*Erythea armata*)
Gums and Iron Barks (Eucalyptus in variety)
Arizona Ash (*Fraxinus velutina*)
California Juniper (*Juniperus californica*)
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Shrubs

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Salt Bush (*Atriplex breweri*)
Winter Cassia (*Cassia artemisioides*)
Wild Lilac (Ceanothus in variety)
Mexican Orange (*Choisya ternata*)
Rose Box (*Cotoneaster microphylla*)
Rock Rose (*Cistus crispus*)
Spotted Rock Rose (*Cistus ladaniferus maculatus*)
Canary Island Broom (*Cytisus canariensis*)
Fragrant Broom (*Cytisus racemosus*)
Scotch Broom (*Cytisus scoparius*)
Wild Buckwheat (*Eriogonum fasiculatum*)
Fabian's Broom (*Fabiana imbricata*)
Sun Rose (*Helianthemum chamaecistus*)
Tea Tree (*Leptospermum laevigatum*)
Myoporum (*Myoporum laetum*)
Desert Willow (*Pittosporum phillyraeoides*)
Catalina Cherry (*Prunus ilicifolia integrifolia*)

Steps in Building a Rock Garden

(Seventh in a Series of Garden Movies)

1. The place selected for your rock garden should have at least the afternoon sun and if possible, sunlight all day. It must be located far enough from trees and hedges so their roots cannot interfere with those of the rock plants.

2. Drainage is the most important feature. To provide this, remove the soil to a depth of two feet or more, where the lower portion of the garden is to be. If you are particularly ambitious, three feet will be even better.

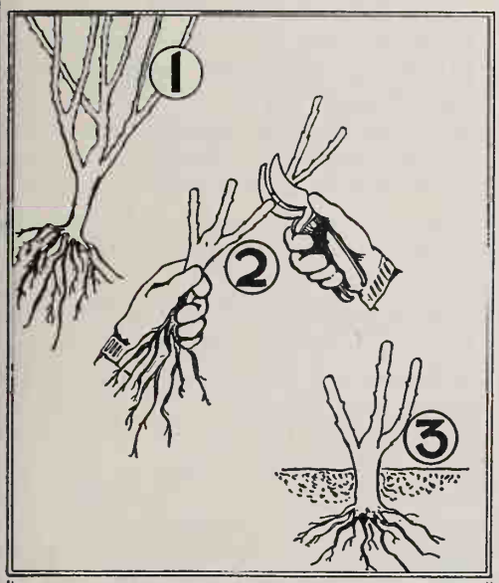
3. Fill in this hole with small rocks or gravel, putting a layer, at least a foot thick, over the unspaded portion at rear. These stones will draw surplus moisture from the top soil, as well as conserve it for the dry periods.

(Continued on page 44)

Mountain Cherry (*Prunus ilicifolia*)
California Coffee Berry (*Rhammus californica*)
Fire Thorns (Pyracantha in variety)
Spanish Broom (*Spartium junceum*)
Germander (*Teucrium fruticans*)

Trees

Tree Acacias (Acacia in variety)
Carob Tree (*Ceratonia siliqua*)
Monterey Cypress (*Cupressus macrocarpa*)
Arizona Cypress (*Cupressus arizonica*)
Eucalyptus (Eucalyptus in variety)
Arizona Ash (*Fraxinus velutina*)
Silk Oak (*Grevillea robusta*)
California Sycamore (*Platanus racemosus*)
Stone Pine (*Pinus pinea*)
Torrey Pine (*Pinus torryana*)
Palms (Palms in variety)
Live Oak (*Quercus agrifolia*)
Pepper Tree (*Schinus molle*)
California Bay (*Umbellularia californica*)
(*These plant lists are for California conditions.*)

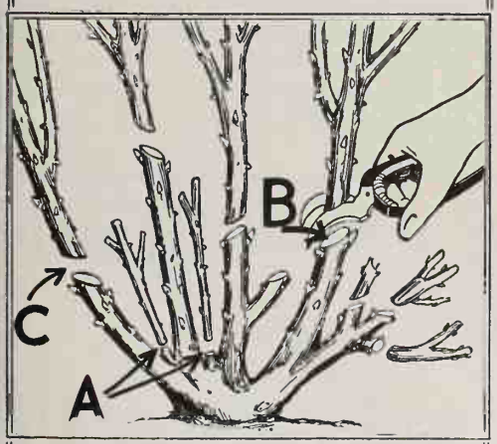


Plant Roses Now

(1) A good two-year old field grown rose as it comes from the nursery should have strong roots and several branches and should not be badly dried out.

(2) Cut back to three strong canes and shorten roots before planting.

(3) Set rose as shown in sketch.



Prune Roses Now

(A) Remove all weak and scraggly growth from around base.

(B) Shorten remaining canes by removing about 3/4 of the previous year's growth.

(C) Make cuts slanting, cutting about 1/4-inch above leaf buds. Use good tools.

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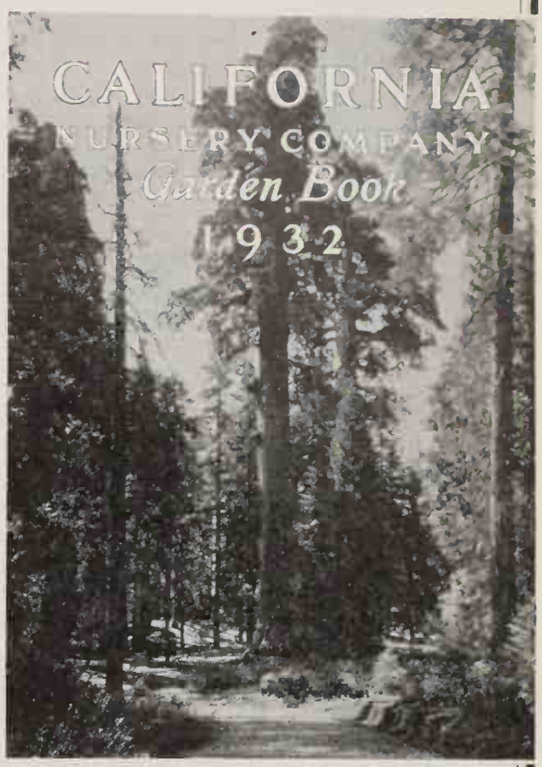

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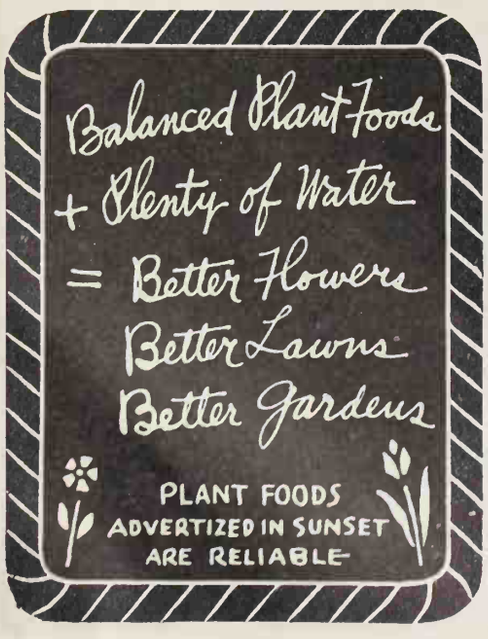


Special Notes For the Northwest

by Joe Bohl

IF you are growing half-hardy things that sometimes suffer from late spring frosts and wish to prevent such injury, try mulching the ground around and over them this winter while the ground is frozen to hold the frost and cold as long as you can. January is the best month for this. Holding the cold in the ground late in the winter retards spring development. It delays growth until after the frost danger is past. On the other hand, if one were to apply mulch early in the fall while the ground is still warm it would insulate the ground against cold and would promote an early start in the spring which would probably result in frost damage some seasons.

Don't make the mistake of mulching so heavily that the plants cannot push their way up through the covering. If you use leaves, straw, or other coarse material that may pack into a solid or almost impervious layer, try a light covering of brush first and put your mulching material over it. Shading the plants from direct sunlight for a time in the spring also retards their development.

No better time could be chosen to make a compost bed than the spare time the men-folks have these week-ends. Compost beds are made to provide a means of disposal for all the accumulation of plants, leaves, lawn clippings and the like. These materials are dumped into the compost bed as they accumulate and two or three times during the year a light covering of soil is spread over the mass to help along the process of decay. Moisture is necessary to help things along so select a location accessible to your moisture supply.

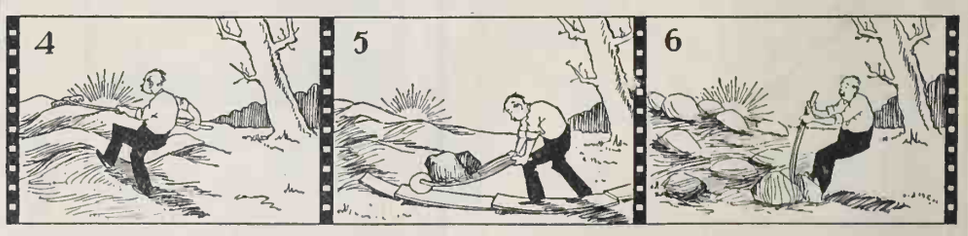
Two common plans are in general use, a boxed up hole in the ground or a heavy plank box above the ground. Either one should be supplied with a tight-fitting cover for appearances' sake and the best location is one that can be screened by shrubbery, latticework or otherwise. If decomposition is slow it can be hastened by spading the mass over a time or two to increase bacterial activity.

By spring of the following year you have a very fine grade of compost which really represents most of the plant food consumed by the plants that were used up in making the compost. Adding this compost to your garden soil or using it as a mulch on your lawn adds much in the way of organic matter and is rich in plant food. Its use materially reduces the amount of fertilizer you have to buy to maintain the productive capacity of your garden or lawn. Plan on having a compost bed this year. Build it now.

If you have planned a rock garden and have never been able to find the time in the spring to make one, start one right now by gathering a few suitable rocks every time you take a drive this winter. It's much easier to spot the kind of rocks you want at this time of the year and it is surprising how few trips you have to

Steps in Building a Rock Garden

(*Continued from page 42*)



4. In replacing the top soil, if it is inclined to be heavy, you should mix sand with it, otherwise all of your efforts for drainage will be futile. The surface should also be made uneven to care for the various classes of plants.

5. The rocks for your garden should be weathered and selected for their appearance and their porous qualities. If porous, they are able to collec moisture which will supply coolness to the plant roots. Never use broken concrete.

(*Continued on next page*)

6. Arrange the rocks in groups as nature does, being careful not to space them evenly. Avoid using small rocks for these give a spotted effect in the garden detracting from its naturalness. If small stones are used, bury deeply.

make to assemble enough with your own car to make a good start. Winter weather is ideal for settling the ground around your rock work too, and by taking things in hand now you have everything ready for planting when the proper time comes in the spring.

During January or February give every deciduous tree, shrub and bush a thorough spraying with a dormant type spray—there are many good ones on sale. Follow the instructions on the container. Make sure that every bit of the surface is made thoroughly wet with the solution, don't miss the tips of the branches. Start at the very top and work down to the ground. Make a second application just as the buds begin to swell in the spring and you will very effectively prevent the development of many an obnoxious pest. Do your pruning before the second spraying.

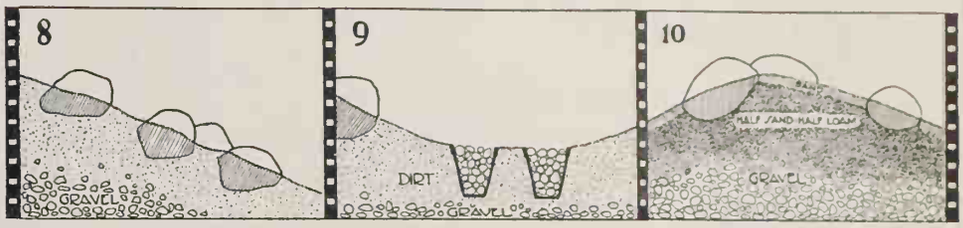
A good sprayer does a thorough job and saves enough material to pay for its cost.

If you have not already done so, divide your perennial plants (those that need it), move those that are not in their proper location and order plants of the new things you want. Plan your beds so that each plant has plenty of room to develop properly and fill in the spaces between with annuals to prolong the bloom period next summer.

When you move perennials or plant new ones see that the soil around them is properly enriched with fertilizer because chances are that the plants will be left there for several years and will thrive only if well fed. Don't overlook organic matter (ground peat or compost). Perennials like it, they need it and will pay you well for it. Organic matter puts the life in soil.

Steps in Building a Rock Garden

(Continued)



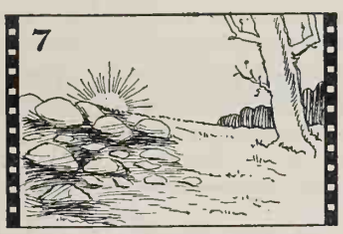
8. The rocks should be buried at least half in the ground and it will benefit the plants if some are buried completely. While we think of principally the exposed portions of the rockery, it is really the part underground that is important.

9. We will put the moisture loving plants in the low places to get the drainage. For those requiring additional moisture, sink near them clay flower pots, filled with gravel. Through these, moisture may be furnished direct to roots.

10. Those plants requiring a dry situation will do best if planted on the elevations; the soil should be at least half sand. A top dressing of pure sand will help to keep the bases from rotting. Many plants are lost through excess moisture.

(Continued on next page)

Garden Movie Continued



7. Give a thought to the weeding of the garden, providing paths of either dirt or flagstones. The rocks can be arranged as stepping stones. Be sure that you can reach every spot without stepping upon some of the little plants.

(Continued at top of page)

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January Work In Southern Gardens

by Edna Ellsworth Betts

JANUARY is the last month for the planting of the Japanese lily bulbs. Although they are on the market in November and December, there are usually good bulbs still available at this time.

If the chrysanthemums have not been cut down, do this now, and if you wish to use the space occupied by them, take them up and re-set them any place for the winter.

Cut down the dahlias, but leave the tubers in the ground until March. If you can not allow them this amount of space and have no other place for them, dig them, dry them out for a week or two, and store in shavings.

Make a second sowing of sweet-peas this month if you desire flowers in June. Fertilize the plants already in bloom and bud, and keep the blossoms picked.

For color in the shady corner or east exposure, set out cineraria plants. Unless a severe frost occurs, they will give a vivid appearance. Pansies, violas, and primroses are also desirable and can be purchased at the nurseries in 4-inch pots.

This is a good time to prune all shrubs, vines, and deciduous trees, with the exception of early spring blooming material. Wisteria especially needs trimming to prevent it spending all its strength on developing foliage instead of flowers.

Consult the new catalogues for suggestions for the summer garden. Go to the nurseries and note the late-flowering chrysanthemums so that you may order a few this spring to add to the mid-season varieties.

If you have ground not in use, sow such hardy seed as annual phlox, nemesias, linaria, nasturtiums, larkspur, California wild flowers, and calendulas. Do not expect any flowers from them until April, possibly May, for the nights are too cold, and the daily sunshine too inadequate for quick growth.

January sometimes brings a killing frost, so if you have any choice water-hyacinths in your pool, place them in a tub of water and bring them inside. It is always well to be ready for a "killing" for once the plants are nipped, nothing can bring them back.

There is no better time than now to fertilize all the garden. The rains will carry the food in solution down to the roots, which in turn distribute it to all parts of the plants.

January starts the procession of flowering bulbs. Take note of them for future reference. You can have flowers every day in the year in Southern California if you know *what* to plant and *when* to plant it. Do you know that by careful selection you can have aloes blooming 6 months out of the year? They say that gardens are at a stand-still this month. This is not a true statement. One of the loveliest shrubs I know, the camellia, is in flower January and February, while the large family of narcissi supply blossoms from December through to April.

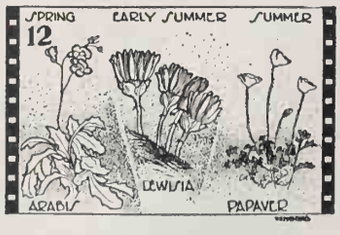
IN conclusion let me urge all flower lovers to resolve to study the gardens of others, and make frequent visits to the nurseries and make a flowering chart for this section. Such a procedure will bring untold pleasure to the gardener next year when he will start to use this information.

Steps in Building a Rock Garden

(*Final Act*)

This Garden Movie was contributed by H. M. Flemming *of Seattle*

11. If you would have beauty in your garden, confine yourself to several plants of each variety rather than a collection of single specimens of many. Creepers in the rock garden help to give a mass effect. Study catalogues for varieties.



12. Consider your garden for its succession of bloom. The rock garden more than any other kind is ofttimes beautiful in the spring, but when summer comes, with its hot weather, is but a collection of dried out plants and no bloom.

Write for These Catalogues

Specialties

Do Your Garden Shopping Early

VAUGHAN'S Gardening Illustrated

his is the 1932 garden-year-book, com-ning with inspirational and instructive ivice by experts, a complete list with ctures, prices, descriptions, of every-ing a home gardener needs. It lists ie tender, finely-flavored

Table Quality Vegetables

ving vitamin value and mineral content each. Describes 2,164 different flow-rs; contains 200 accurate color plates: nnuals, perennials, roses, lilies, water ies, gladioli, dahlias. Special 1932 offer: 'onderful new annual Sweet William Dianthus Sweet Wivelsfield) of brilliant lors and honey fragrance. Packet 10c. atalog sent with seeds or alone, free.

VAUGHAN'S SEED STORE, Dept. 84
Barclay St. N.Y. City 10 W. Randolph St. Chicago

Order Dahlias Now

GLADIOLUS and DAHLIAS

New garden beauty at small cost. Our experience as specialists enables us to send you the finest bulbs that can be raised.

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645 Woodmont Avenue Berkeley, Calif.

BALLAY FOR DAHLIAS *Catalogue ready January 1st*

Our Special 1932 Collections will interest you and we are also featuring several excellent new varieties and choice dahlia seed.

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Rainbow mixture of 20 large bulbs for $1 postpaid — a beautiful collection

Send for free catalogue listing other choice varieties

Montevista Gardens
(GUENN HALEY)
overnor's Lane Stanford University, California

For Gladiolus See Also Page 44

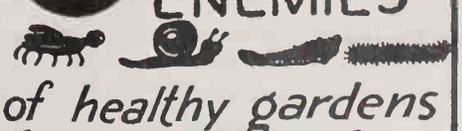
Perennials

UNLIKE trees and shrubs, plants generally spoken of as perennials have no persistent woody stem above the ground but die back to crown bud each fall and send out new flower stems each year. They differ from annuals and biennials in that they persist year after year.

Some satisfactory perennials which do well in most locations are iris, Michaelmas daisies, gaillardia, shasta daisies, day lilies, chrysanthemums and delphinium.

As a whole perennials will do well in average soil, but like a liberal supply of food and show the results of rich fare by more and better bloom. Since perennial beds are quite permanent it is well to enrich the soil well before planting and to add further food at each lifting of the plants. Many perennials for their own good need frequent division, as for example heuchera, iris, helenium, *Phlox paniculata* and violets. These should be lifted and divided every third year, at which time the plant is separated and the outer and younger root portions retained and planted. This can be done either in the fall or spring in many localities. In the arid sections it is advantageous to plant in the fall so that the plant roots may have the advantage of the winter rains. In the sections where there is danger of freezing the spring is best. In addition to propagation by division of roots or bulbs, perennials can also be grown from seed, though many of them cannot be depended upon to reproduce true to type as is the case with divisions. A good time to plant most perennial seed is from May through August to bloom the following year.

SPRAY AWAY These deadly ENEMIES of healthy gardens



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See Pages 42 and 43 For Special Plant Offers

GARDENERS' CHRONICLE

A monthly magazine for those who take their gardening seriously. Californians will be especially interested in articles by Anderson McCully, Lester Rowntree, Dorothy L. Black and A. M. Woodman, a few of the well-known writers who contribute sound practical articles that gardeners, everywhere, find useful. The Gardeners' Chronicle is an up-to-the-minute authority, well worth $2 for a year's subscription. Single copies 25c.

Gardeners' Chronicle
522 S. Fifth Avenue New York City

For Rare Delphiniums See Page 44

CACTI Large specimens for rockeries, 50c and $1 each, named varieties, express collect. Handsome Mexican-Indian bowls, different from those offered elsewhere, $3 a doz. Large decorated urns, $1 each. Catalogue and package of more than 60 varieties of cacti seeds. 25c. When you want cacti write to

The DESERT PLANT CO., Station A, Box 95, El Paso, Texas

For Best Flower Seeds

Chas. H. Lilly Co. . . . (Page 45)
Germain Seed Co. . . . (Page 46)
Sutton and Sons . . . . (Page 46)

For Your Garden Scrapbook

An Uncommon Annual

PERHAPS one of the most frequently asked questions among gardeners is what annuals are good to grow among spring bulbs so as to hide the dying foliage. Venus' Navelwort, an exquisite and most uncommon little annual, is the very thing. It has slender, erect stems about eighteen inches high, beautifully set with small clear-cut leaves of silvery gray. So attractive are these that one of the chief English seedsmen says the plant is worth growing for the foliage alone. The flowers, which come in April and May, are beautiful starry white things, growing in graceful little spikes. Its one drawback is that it goes to seed very quickly.

I have not seen the seed of Venus' Navelwort listed in America, but it can be had from Sutton's in England. Once growing in your garden it will almost certainly sow itself for you and you can please your friends by saving seed for them. Scatter the seed in fall, rake it in, and water. This is a good annual for rock gardens, because of its delicate growth and dainty proportions. Like the annual gypsophila, which it much surpasses in beauty, it is suited to combining with larger and more colorful flowers in table decoration.—R. M., Berkeley.

Lion's Tail

(*Leonotus leonurus*)

WHORLS of beautiful tawny orange flowers, resembling long, loose pompoms of soft-textured orange chenille, are set at intervals of a few inches up and down the tall stems of this very valuable plant. For California coast gardens it is a real treasure, coming into bloom when the summer border is beginning to look less exciting, and continuing to give a bright show until late October brings the chrysanthemums, and even until winter, if cut back in fall and watered. But, unfortunately for the colder parts of the Pacific coast, it remembers the climate of Rhodesia, its native home, and will not stand much winter frost. Authorities variously refer to it as a half-hardy perennial or as a small shrub.

It comes easily from cuttings, but anyone who has noticed the self-sown seedlings which spring up around an established plant will tell you to propagate it by gathering the seed and sowing it in fall. I have never known it to turn up its nose at any soil or aspect, its ease of culture being another strong point in its favor. It is so rapid a grower that speedy effects can be counted on with it in new gardens; in fact it needs to be cut back every two or three years. If not headed back it makes a height of five to six feet, but if a lower effect is desired one need not hesitate to use the shears on it at any time.—R. M.

Magnolia Grandiflora

THIS is conceded to be the grandest of all broad-leaved evergreen trees and should thrive practically any place along our Pacific coastal plains. It is a voracious feeder, liking deep soil and abundant moisture. In its native state it grows to the magnificent height of one hundred feet. Large, glossy, dark-green leaves, with a rust-colored under surface, give the tree a rich appearance and serve as an excellent background for the large, creamy-white flowers that appear any time between May and late September. These striking blooms vary in size from five to twelve inches across, when fully opened, remain on the tree from three to four days and are followed by a cone-like fruit that develops hard, coral-red seeds of attractive beauty. There is no season of the year when this magnolia is not beautiful.—R. C.

The Tritoma

AMONG the many old-fashioned flowers which have staged a comeback in the last few years is the colorful tritoma, or red-hot poker. This revival is due to the fact that it is frost-resistant and can be depended upon for winter bloom when flowers are scarce.

The tritoma is easily grown either from seeds or root division. Most of the nurseries have the plants for sale. Seed should be planted in the spring, preferably where they are to remain. They may be thinned out during the summer and will bloom the first season. Root division should be made in the spring after they have finished blooming.

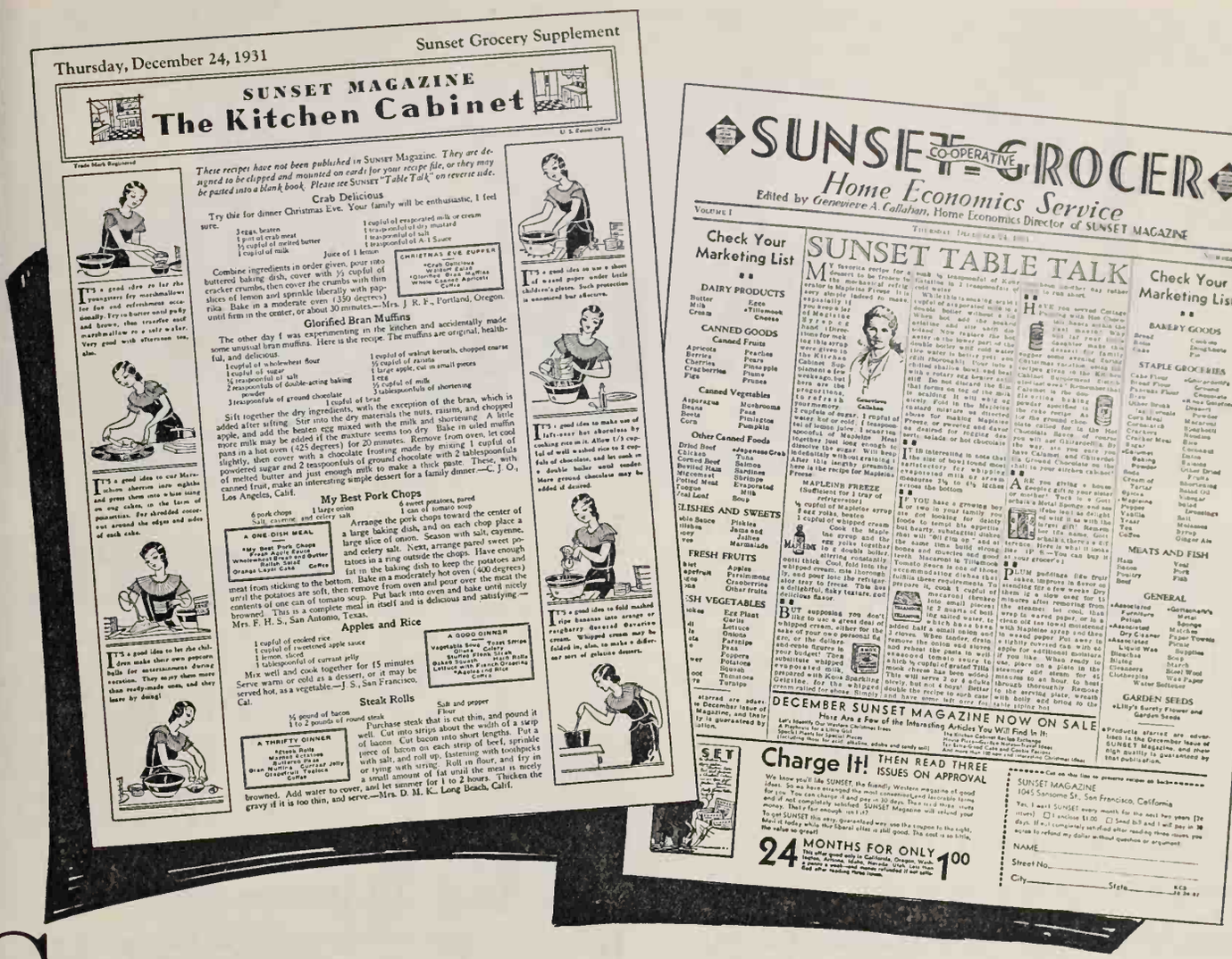
Tritomas thrive in almost any situation and will stand a great deal of neglect, but a sunny place and an occasional deep irrigation will repay one in finer blossoms and foliage. Both winter and summer blooming varieties are attractive in rock gardens.—Mrs. C. J. S., San Jose.

Garden Books

(*Continued from page 20*)

I CAN only single out one more popular flower for the mention of several books. The great authoritative work on irises is THE GENUS IRIS, by W. R. Dykes, but the same author has given us the best popular treatise in his HANDBOOK OF GARDEN IRISES. There are many other little books, largely compilations, but I believe the most recent volume, RAINBOW FRAGMENTS, by J. Marion Shull, to have real distinction in that, though limited to bearded irises, it makes a real contribution to breeding and moreover is well illustrated by the author's own color plates. Lastly I can recommend as the best possible value for the money, GARDEN IRISES, by B. Y. Morrison, which is U. S. D. A. Farmers' Bulletin 1406, obtainable for ten cents from the U. S. Superintendent of Documents. I think it valuable at almost any price.

While realizing that I have for reasons of space omitted mention of special books on roses, dahlias, gladioli, peonies and other flowers, I do feel constrained to make reference to the special plant societies whose publications give so much information to their members interested in the above or other specialties. In conclusion I want to emphasize the importance of an up-to-date collection of seed, nursery and special flower catalogues. I simply couldn't get along without the dozens I keep, for not only do they list, describe, illustrate and offer many things we want, but there do novelties first appear and there do we get excellent cultural directions written, in the case of local lists, for just the climatic conditions of our own gardens. Right now I would sooner see a copy of the catalogue of the old Connell nursery, with its long descriptive list of fuchsias then offered, than any book on that flower, but not being interested in it a quarter of a century ago I failed to write for one.


Thursday, December 24, 1931 Sunset Grocery Supplement

SUNSET MAGAZINE
The Kitchen Cabinet

These recipes have not been published in SUNSET Magazine. They are designed to be clipped and mounted on cards for your recipe file, or they may be pasted into a blank book. Please see SUNSET "Table Talk" on reverse side.

Crab Delicious

Try this for dinner Christmas Eve. Your family will be enthusiastic, I feel sure.

2 eggs, beaten
1 pint of crab meat
½ cupful of melted butter
1 cupful of milk
1 cupful of evaporated milk or cream
1 teaspoonful dry mustard
1 teaspoonful of salt
1 teaspoonful of A-1 Sauce
Juice of 1 lemon

Combine ingredients in order given, pour into buttered baking dish, cover with ½ cupful of cracker crumbs, then cover the crumbs with thin slices of lemon and sprinkle liberally with paprika. Bake in a moderate oven (350 degrees) until firm in the center, or about 30 minutes.—Mrs. J. R. F., Portland, Oregon.

CHRISTMAS EVE SUPPER
*Crab Delicious
Waldorf Salad
Bran Muffins Cornsticks
Canned Apricots
Coffee

Glorified Bran Muffins

The other day I was experimenting in the kitchen and accidentally made some unusual bran muffins. Here is the recipe. The muffins are original, healthful, and delicious.

1 cupful of wholewheat flour
1 cupful of sugar
½ teaspoonful of salt
2 teaspoonfuls of double-acting baking powder
3 teaspoonfuls of ground chocolate
1 cupful of bran
1 cupful of walnut kernels, chopped coarse
½ cupful of raisins
1 large apple, cut in small pieces
1 egg
½ cupful of milk
3 tablespoonfuls of shortening

Sift together the dry ingredients, with the exception of the bran, which is added after sifting. Stir into the dry materials the nuts, raisins, and chopped apple, and add the beaten egg mixed with the milk and shortening. A little more milk may be added if the mixture seems too dry. Bake in oiled muffin pans in a hot oven (425 degrees) for 20 minutes. Remove from oven, let cool slightly, then cover with a chocolate frosting made by mixing 1 cupful of powdered sugar and 2 teaspoonfuls of ground chocolate with 2 tablespoonfuls of melted butter and just enough milk to make a thick paste. These, with canned fruit, make an interesting simple dessert for a family dinner.—C. J. O., Los Angeles, Calif.

A ONE-DISH MEAL
*My Best Pork Chops
Fresh Apple Sauce
Wholewheat Bread and Butter
Butter Salad
Orange Layer Cake
Coffee

My Best Pork Chops

6 pork chops
1 large onion
6 sweet potatoes, pared
1 can of tomato soup
Salt, cayenne, and celery salt

Arrange the pork chops toward the center of a large baking dish, and on each chop place a large slice of onion. Season with salt, cayenne, and celery salt. Next, arrange pared sweet potatoes in a ring outside the chops. Have enough fat in the baking dish to keep the potatoes and meat from sticking to the bottom. Bake in a moderately hot oven (400 degrees) until the potatoes are soft, then remove from oven and bake until nicely browned. This is a complete meal in itself and is delicious and satisfying.—Mrs. F. H. S., San Antonio, Texas.

A GOOD DINNER
Vegetable Soup Toast Strips
Pickles Celery
Stuffed Flank Steak
Baked Biscuits Hard Rolls
Lettuce with French Dressing
Mashed and Riced Potatoes
Coffee

Apples and Rice

1 cupful of cooked rice
1 cupful of sweetened apple sauce
1 lemon, sliced
1 tablespoonful of currant jelly

Mix well and cook together for 15 minutes. Serve warm or cold as a dessert, or it may be served hot, as a vegetable.—J. S., San Francisco, Cal.

A THRIFTY DINNER
Tomato Bisque
Mashed Potatoes
Buttered Peas
Bran Muffins Coconut Jelly
Grapefruit Tea Cookies
Coffee

Steak Rolls

½ pound of bacon
1 to 2 pounds of round steak
Salt and pepper
Flour

Purchase steak that is cut thin, and pound it well. Cut into strips about the width of a strip of bacon. Cut bacon into short lengths. Put a piece of bacon on each strip of beef, sprinkle with salt, and roll up, fastening with toothpicks or tying with string. Roll in flour, and fry in a small amount of fat until the meat is nicely browned. Add water to cover, and let simmer for 1 to 2 hours. Thicken the gravy if it is too thin, and serve.—Mrs. D. M. K., Long Beach, Calif.

"It's a good idea to use a sheet of waxed paper under little children's plates. Such protection is sometimes a boon."

"It's a good idea to make use of leftover hot cereal in cooking rice as it. Allow 1/3 cupful of well-washed rice to 2 cupfuls of chocolate, and let cook in a double boiler until tender. More ground chocolate may be added if desired."

"It's a good idea to fold mashed ripe bananas into orange or raspberry flavored Ovaltine cream. Whipped cream may be folded in, also, to make a delicious sort of potatoe dessert."

"It's a good idea to use a sheet of waxed paper under little children's plates. Such protection is sometimes a boon."

"It's a good idea to use Marshmallows, either whole or cut in pieces, in egg cakes, in the form of decoration. For shredded cocoanut, cut around the edges and sides of each cake."

"It's a good idea to let the children make their own popcorn balls for entertainments during vacation. They enjoy them more than ready-made ones, and they learn by doing!"

SUNSET CO-OPERATIVE GROCER
Home Economics Service
Edited by Genevieve A. Callahan, Home Economics Director of SUNSET MAGAZINE
VOLUME I

Check Your Marketing List

DAIRY PRODUCTS
Butter Milk Cream — Edco *Tillamook Cheese

CANNED GOODS
Canned Fruits
Apricots Berries Cherries Cranberries Figs — Peaches Pears Pineapple Plums Prunes
Canned Vegetables
Asparagus Beans Beets Corn — Mushrooms Peas Pimientos Pumpkin
Other Canned Foods
Dried Beef Chicken Corned Beef Deviled Ham Meat Potted Meat Tongue Veal Loaf — Appropriate Cress Tuna Salmon Sardines Shrimps Evaporated Milk Soup
RELISHES AND SWEETS
Pickles Jams and Jellies Marmalade
FRESH FRUITS
Apples Persimmons Cranberries Other fruits
FRESH VEGETABLES
Eggplant Garlic Lettuce Onions Parsley Peas Peppers Potatoes Squash Tomatoes Turnips

SUNSET TABLE TALK

MAPLEINE FREEZE
(Sufficient for 1 tray of refrigerator)
½ cupful of Mapleine syrup
2 egg whites, beaten
1 cupful of whipped cream
Cook the Mapleine syrup and the egg yolks together, stirring constantly, until thick. Cool, fold into the whipped cream, mix thoroughly, and pour into the refrigerator tray to freeze. This has a delightful, flaky texture, and delicious flavor.

BUT supposing you don't like to use a dress deal of cream, either for the sake of your figure or personal reasons, or the dollar-and-cents reserve in your budget? Then substitute whipped evaporated milk, prepared with Kons Sparkling Gelatine, for the whipped cream called for above. Simply dissolve one envelope of Kons Sparkling Gelatine in 2 tablespoonfuls of cold water, add 1 cupful of boiling water, and stir until dissolved. Now measure the liquid and add enough ice water to measure 1 cupful. Pour this mixture into the bowl of the double boiler and place over the hot water to better cool it. Stir frequently until the mixture is thick and syrupy. Remove from the hot water, whip until light and fluffy, and fold in the whipped cream. Flavor to suit your taste, and pour into a refrigerator tray to freeze. This has a delightful, flaky texture, and delicious flavor.

IF YOU have a growing boy or two in your family you've got to be looking for dainty foods to tempt his appetite but hearty, substantial dishes that will "fill him up" and at the same time build strong bones and muscles and good teeth. Macaroni is Tillamook Tomato Sauce is one of those accommodating dishes that fulfills these requirements. To prepare it, cook 1 cupful of macaroni (broken into small pieces) in 2 quarts of boiling salted water, to which has been added half a small onion and 2 cloves. When tender, drain, remove the onion and cloves, and reheat the cooked macaroni in a thick cupful of Tillamook cheese has been added, this will serve 2 or 3 adults nicely, but not 4 boys! Better double the recipe to suit case with boys and have some left over for table eating hot.

IT IS interesting to note that the use of home-canned meat is satisfactory for whipping. Evaporated milk or cream measures 2½ to 3 times the bulk when whipped.

ARE you giving a home-canning gift to your sister or mother? Tuck in a Good Cook Metal Sponge and see how much more delight and thrill it will be with the gift! Remember, too, the sponge costs little more than 10 cents. Here's what it looks like.—(P. 6.—You can buy it at your grocer's.)

PLUM puddings like fruit cakes, improve in flavor on standing for a few weeks. Dry them in a slow oven for 15 minutes after removing from the steamer. Let cool, then wrap in waxed paper, or in a clean old tea towel moistened with Mapleine syrup and then wrap in waxed paper. Put away in a tightly covered tin with an apple for additional moisture, if you like. When ready to use, place on a plate in the steamer and steam for 45 minutes to an hour, to heat through thoroughly. Remove to the serving plate, spread with boily and serve hot.

Check Your Marketing List

BAKERY GOODS
Bread Buns Cake Rusks — Cookies Doughnuts Pie
STAPLE GROCERIES
Cake Flour Bread Flour Pancake Flour Rice Other Breads Corn Meal Cream of Wheat Crackers Cracker Meal Soup Gelatine Baking Powder Soda Cream of Tartar Spices Mapleine Pepper Vanilla Yeast Tea Coffee — *Cake or pastry flour *Self-rising flour Farina Macaroni Spaghetti Noodles Rice Cornstarch Tapioca Shortening Salad Oil Vinegar Salad Dressings Salt Molasses Syrup Ginger Ale
MEATS AND FISH
Ham Bacon Poultry Beef — Veal Pork Fish
GENERAL
*Associated Furniture Polish *Associated Dry Cleaner *Associated Liquid Wax Bleaches Bluing Cleansers Clothespins — *Gerhard's Mystic Sponge Matches Paper Towels Purex Supplies Borax Starch Wool Wax Paper Water Softener
GARDEN SEEDS
*Lilly's Surety Flower and Garden Seeds

*Products starred are advertised in the December issue of SUNSET Magazine, and their high quality is guaranteed by that publication.

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A Playhouse for a Little Girl
Specific directions for exact amounts, grades and sandy soil)
Christmas Ideas for Kitchen Gifts
Cut on this line to preserve recipes in book

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We know you'll like SUNSET, the friendly, Western magazine of good ideas. So we have arranged the most convenient and favorable terms for you. You can order it and pay in 30 days. Then read three issues and if not completely satisfied, SUNSET Magazine will refund your money. That's fair enough, isn't it?
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GOOD THINGS TO EAT
Genevieve Callahan, widely known Home Economics Editor of the SUNSET MAGAZINE recommends to you each of these recipes.
Kitchen Cabinet
SUPPLEMENT
Recipes
Have a SUNSET DINNER Today

IF YOUR GROCER does not have Sunset's Kitchen Cabinet Supplement, ask him to write to SUNSET Magazine today for a sample display box of Supplements as illustrated above. They will be sent him by return mail together with detailed information as to how he can obtain this helpful service for the benefit of his customers.

OVER one thousand leading grocers on the Pacific Coast now use SUNSET Magazine's Co-Operative Home Economics service to give their customers real help in the daily problems of meal planning and preparation. This unique magazine extension service comes to you free in the form of a printed sheet as illustrated above.

One side of the Supplement contains five or six extra good recipes secured from SUNSET readers, and half a dozen especially good ideas on cookery. The other side, under the heading, "The SUNSET GROCER," contains practical, helpful discussions on ways of using various foods. It also has a handy marketing list ready to be checked and used instead of a scribbled memorandum.

The new recipes in each weekly edition are the same useful, usable type that appear each month in the Kitchen Cabinet recipe exchange in SUNSET. More and more women each week are relying on the Kitchen Cabinet Supplement to answer the daily question, "What shall we have for dinner?" Ask your grocer today for this free service.

SUNSET MAGAZINE

1045 Sansome Street San Francisco, Calif.

ADIOS

If Christmas Comes

SOMEONE has said—ourselves to be exact—that if Christmas comes, the bills aren't far behind. But this month when the postman crams the "please-remits" into your mail box, he will tuck in the antidote—this special thrift number of SUNSET Magazine. Included in its pages are budget thoughts; thrifty meal suggestions; ideas for inexpensive vacations; bargains in beauty, all designed to help you to save and to spend more intelligently. We hope you like it!

Another Thrift Thought

AS usual we find when we come to *Adios* that there wasn't room for nearly all of the good ideas scheduled for this issue. We simply cannot, however, omit the mention of the thrifty booklet, "You Can Make It For Profit," which may be ordered for ten cents from the Superintendent of Documents, Government Printing Office, Washington, D. C., or from the Bureau of Foreign and Domestic Commerce in the principal western cities. (For instance you who live in the Bay Region can get the book from the Customs House on Battery Street in San Francisco.) This book, "You Can Make It For Profit" shows in detail how to make over 100 pieces of furniture and garden equipment out of scrap lumber—articles which can often be sold to the public. Included in the book are plans for constructing tables; garden gates; fireplace screens; cabinets; lattice fences; lawn seats; tool chests; wall panels; and furniture for children.

Contest News

HAVE you ever made rustic camp or garden furniture out of tree limbs? Several of our SUNSET readers have asked for help on this subject and so we appeal once more to you, our readers, for the information. We should like particularly to have snapshots or drawings with full directions for making tea houses, garden seats, fences, foot-bridges, and bedsteads for cabins. For every design that can be used in the magazine we will pay $10. Send your material so that it reaches us by February first and be sure to give explicit directions for construction, including notes about the seasoning of the wood and such details. Speaking of contests, the winning cabin ideas to which so many of you contributed will appear in the February issue of this magazine. Watch for it!

A New Department

IN addition to being the annual thrift number, this January issue marks the inauguration of another SUNSET department—"Outdoor Life in the West" by J. P. Cuenin (page 39). Each month in this department Mr. Cuenin will give you practical advice on how, when and where to go fishing, hunting and camping here on the Pacific Coast. Of course, a page like this would never do for a nice, lady-like eastern publication but out here in the West where men are men and even the women and kids like to go fishing occasionally, we believe that this new department will go over big. Be sure to let us know how you like it!

Three All-Western Books

FROM time to time in *Adios*, we like to tell you of some of the all-western books which come to our attention. This month we mention three interesting stories for the children. The first of the trio is "Animals of a Sagebrush Ranch" by Alice Day Pratt, a charming book for youngsters between six and ten years of age and one which Father will not mind reading aloud. He is likely to love Old Bingo, the dog, and Rabbit, the pony, almost as much as Junior does. (Rand McNally Company, $2.50.) The other two, "Bar-rac," the biography of a raccoon, and "Malibu," the biography of a deer, both by Dr. Vance Joseph Hoyt for older children are full of action and thrills. (Published by Lothrop, Lee and Shepard Company, price $1.50 and $2.00, respectively.)

Looking Ahead

YOU are now reading the first SUNSET of 1932. If you can picture the magazine's doubling in interest every month during the next twelve you will have some idea of SUNSET next December. Seriously, we have been swinging our editorial rope over all Sunset Land the past few months and have lassoed dozens of new and original all-western, all-practical plans which will find their way into SUNSET this coming year. Our only thought is to build a magazine here on the Coast that will be your pride and joy. Will you help us by telling your friends and neighbors about us and by mentioning SUNSET when you write to advertisers?

And now for a conundrum and our page is finished! Can you say, "Merry Christmas, dear friends, and a happy, happy New Year," in one word? We can—and that word is *Adios.—The Editors.*

10 a. m.
... a thorough mopping, without tiring and without touching the scalding hot water.
2 p. m.
...proud of a clean house and of hands that show no signs of housework.

Mop *with hot water and* *then play* Bridge *with soft white hands*

The hands you hold at bridge are soon forgotten. But the hands that hold those hands! They can't be forgotten, by your fellow players, nor by yourself. Yet you can mop as much as you please, with water as hot as you can make it, and still keep your hands smooth, soft, and white.

For with Ring E-Z your hands never touch the water! Ring E-Z gives you *easy* mopping, *better* mopping. Surely you'll want a *genuine* Ring E-Z.

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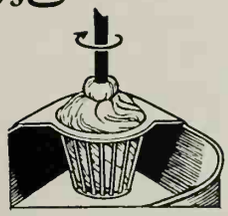
RING E-Z



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Mail the Coupon . . . . . .

The RING E-Z MOP AND PAIL SET

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829 Wood Street, Oakland, California.

Enclosed find ( ) check, ( ) money order for $3.45, for which please deliver to me one RING E-Z Mop and Pail Set. I prefer that it come through

(NAME AND ADDRESS OF STORE HERE)

☐ Check here if you wish it charged to your account at that store, in which case send no money.

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S-132

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"My throat is all important to me. No harsh irritants for yours truly. Give me LUCKY STRIKE every time. **And pat yourself on the back for your new Cellophane wrapper with that tab which makes the package so easy to open."**

Dorothy Mackaill

MOISTURE-PROOF CELLOPHANE
Sealed Tight Ever Right
THE UNIQUE HUMIDOR PACKAGE
Zip—
and it's open!

Dorothy Mackaill is the same fascinating, rollicking personality in real life as the parts she plays. Watch for Dorothy in her next **First National Picture, "Safe in Hell."** There is never a dull moment in any of **First National's** pictures starring that Mackaill girl.

"It's toasted"

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You may be interested in knowing that not one cent was paid to Miss Mackaill to make the above statement. Miss Mackaill has been a smoker of LUCKY STRIKE cigarettes for 6 years. We hope the publicity herewith given will be as beneficial to her and to First National, her producers, as her endorsement of LUCKIES is to you and to us.

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SUNSET

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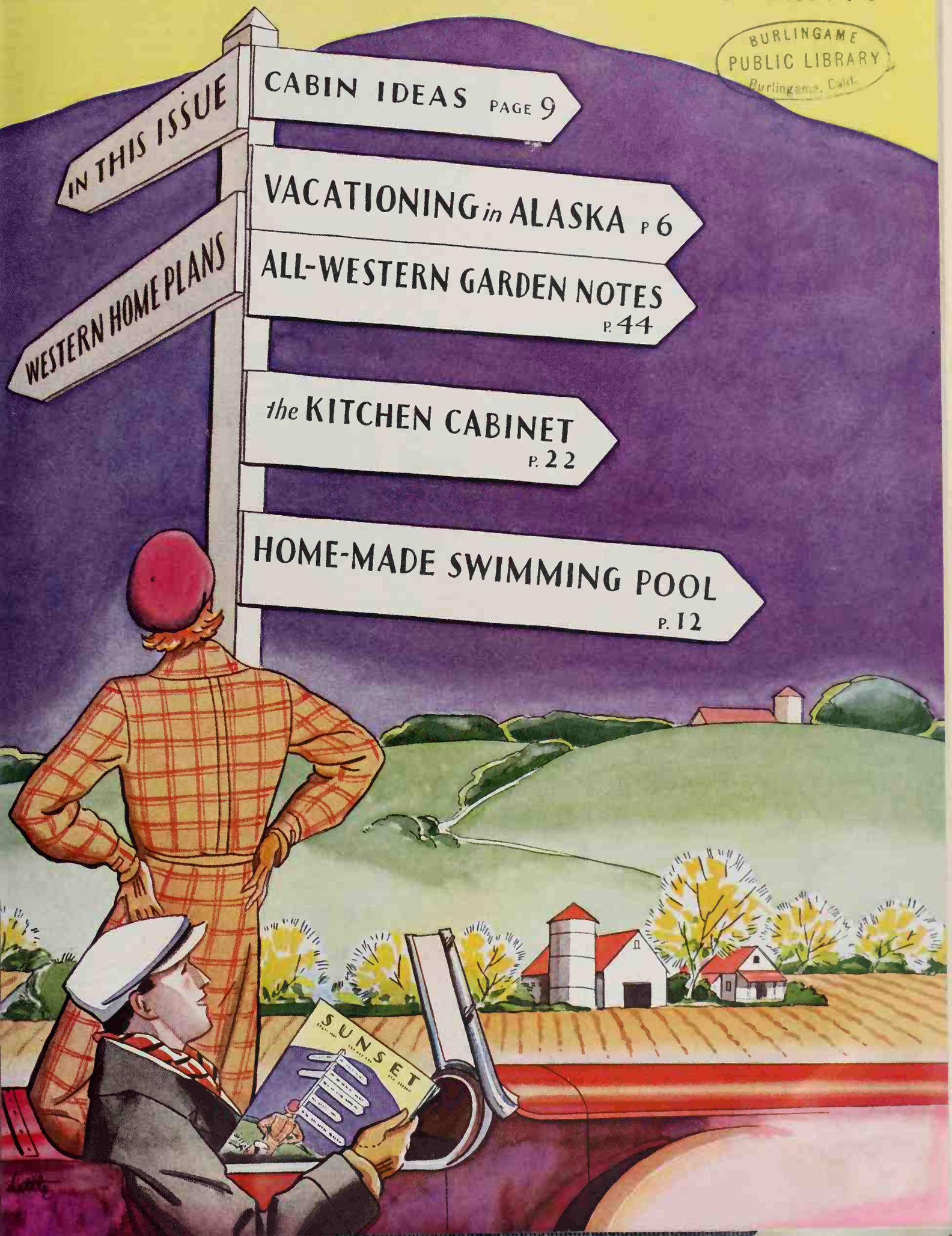

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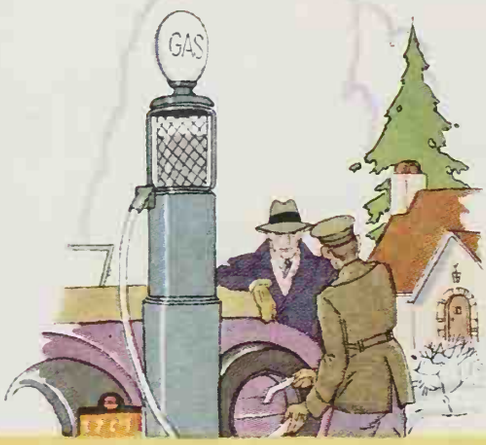

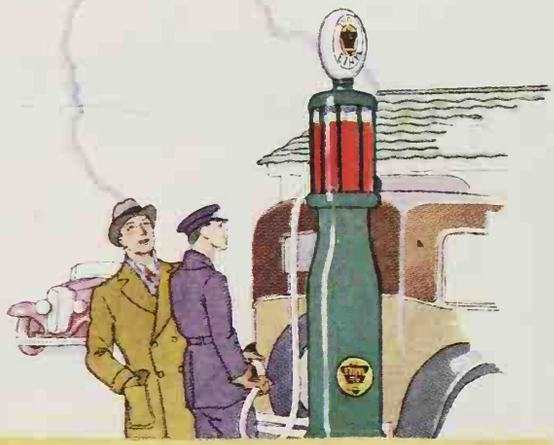

Gasoline . . . or Ethyl?

Ethyl fluid contains lead © E. G. C. 1932

JUST as there are two ways to travel by the same train, so there are two ways to travel in your automobile. You can get there with ordinary gasoline—or you can drive more easily and more comfortably with Ethyl Gasoline.

Buy ETHYL GASOLINE

ETHYL *makes the* DIFFERENCE

Ethyl was developed by automotive research to improve motor car performance. It controls the combustion of gasoline inside the cylinders of your engine, thus preventing harmful knock, overheating and power waste. It makes such a difference that almost every oil company now sells Ethyl Gasoline.

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Car manufacturers are taking advantage of Ethyl by offering high compression engine heads as standard or optional equipment. These new and better motors require Ethyl.

In winter, Ethyl Gasoline gives *any* car quick-starting *plus* added power for snow, slush and heavy roads.

Like yourself, Ethyl changes coats to suit the season. The gasoline mixed with Ethyl fluid must pass rigid tests for quality *suited to the season* in which it will be used. Ethyl is the year-round motor fuel.

WITH ETHYL BRAND OF ANTI-KNOCK COMPOUND ETHYL GASOLINE CORPORATION NEW YORK, U.S.A. *Controls Combustion*

You are sure of value when you buy Ethyl Gasoline. Its quality is maintained on every count by constant inspection of samples picked up daily in all sections of the country. More car owners use Ethyl Gasoline than any other brand of motor fuel. They know from experience that it gives them better all-round performance and saves money in the long run. Ethyl Gasoline Corporation, New York City.

SUNSET Magazine

THE PACIFIC MONTHLY

VOL. 68 FEBRUARY, 1932 NO. 2

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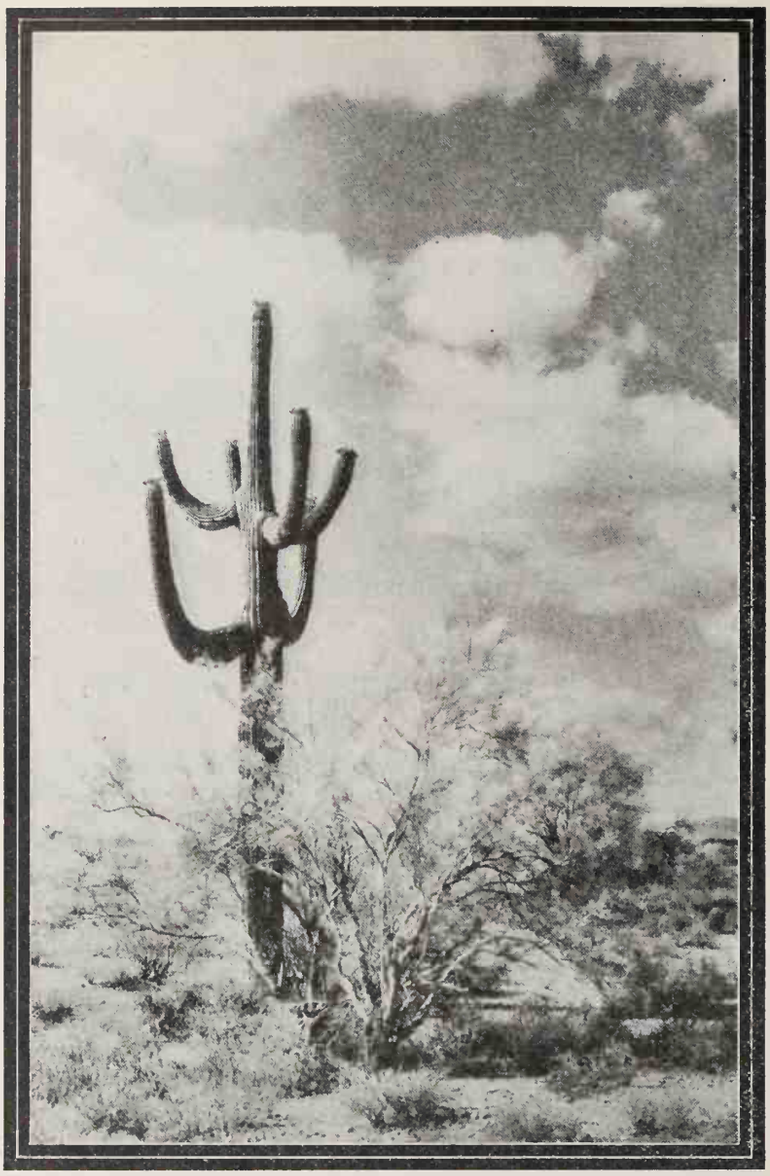


Bear Photo

A bit of "untamed, ungroomed beauty"—sahuaro and smoke tree in the Southwest desert

SUNSET GOLD

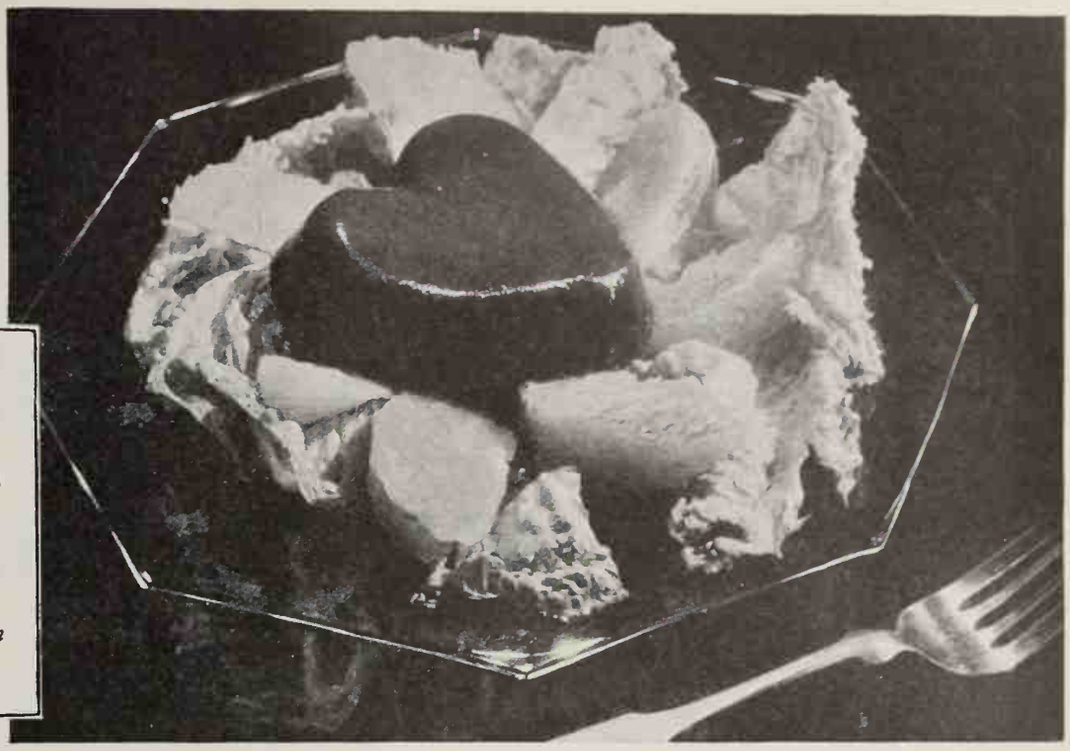
HOW long has it been since you have gone rambling and roving about the countryside? Not hurrying along a highway to get to some other city with all dispatch, but leisurely hiking or packing off into unknown trails and byways just for the sake of seeing what there is to see. There is so bewilderingly much untamed, ungroomed beauty here in the West that no mere human being can hope to see all of it in one brief lifetime, you know. Always there is country left to explore, on week-end trips or longer summer vacations.

We human beings, who pride ourselves so greatly on our high state of civilization, need frequent first-hand contact with good old fundamental Mother Earth in order to keep our very sanity, let alone our hardly achieved civilization. Emerson in his Journals, telling how bored he had become with the society of literary men, observed wisely, "If you do not quit the high chair, lie down and roll on the ground a good deal, you become nervous and heavy-hearted."

It is good to return to the primitive once in a while, to live for a few days away from the soft comforts of city life. It is good to get away temporarily from artificial, second-hand forms of recreation—from the ball games that other men play for us, the races that other men run for us, the music that artists make for us and the pictures that are painted for us. It is good to get away momentarily from the flood of printed matter that assails us daily, and to substitute our own thinking, poor and weak though it may be from lack of practice, for the thinking of other men. It is so easy not to think when we are in town!

It is good for us, soul and body, to do for ourselves for a few days those elemental tasks of fire-making, water-carrying, washing, cooking, cleaning, without benefit of plumbing or domestic help. Doing them, we appreciate more fully the good things that this much-maligned machine age has brought us, and at the same time we exercise our ingenuity and wits.

RIGHT now, when you are thinking ahead to your next vacation, plan to spend at least a part of it with Mother Earth. You may visit her in Alaska, in Hawaii, in East, South, Middle-West or North, in mountains or desert, on lake or seashore. Always you will find her at home. Always you are welcomed gladly. Always you return from your visit with renewed faith in humanity, and renewed courage to face whatever life may have in store for you.—*G. A. C.*



GRAPEFRUIT-CRANBERRY SALAD

Place an individual, heart-shaped mold of cranberry jelly on a bed of lettuce. Surround with segments of *fresh* Sunkist Grapefruit. Serve with sweet French dressing.

MENU

GRAPEFRUIT-CRANBERRY SALAD
with Sweet French Dressing

Cheese Biscuits - Salted Nuts

Red and White
Heart-Shaped Mints

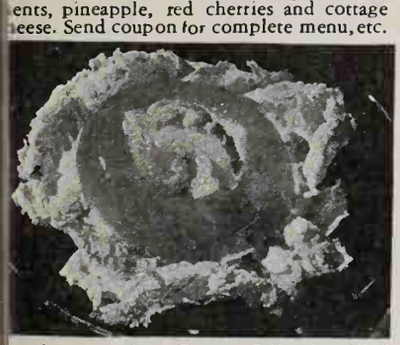
Coffee

One course only; no dessert. Send coupon below for management directions.

"Here are My Favorite Menus for February Entertainments"

writes Mrs. W. B. D— of Seattle

Mrs. W. B. D—'s second menu centers around a Fruit Salad Plate of Sunkist Grapefruit segments, pineapple, red cherries and cottage cheese. Send coupon for complete menu, etc.



Another menu has a Tomato Jelly Ring filled with Grapefruit and Sea Food Combination. French and Mayonnaise Dressings served separately. Send coupon for recipe and menu.

For these recipes be sure to get *fresh* Sunkist Grapefruit. They are full-flavored and *easy to segment!* First, pare fruit down to juicy pulp, removing all inside membrane. Then cut away and remove segments one by one as shown.

THREE red and white menus in keeping with February's holidays! Mrs. W. B. D— adapts them to Valentine's Day, Lincoln's Birthday or Washington's Birthday by changing the accessories and decorations. They are ideal for bridge luncheons, teas, or as refreshments for evening parties.

Fresh Sunkist Grapefruit from nearby Pacific Coast groves makes Mrs. W. B. D—'s menus tempting and well-balanced—free from the over-richness which makes so many entertainment dishes fattening. They are easily prepared, too, and economical!

For *fresh* Sunkist Grapefruit is almost ready to serve as you buy it. Its flavor is naturally full and rich without the addition of sugar or salt. It is easy to peel and segment, has no bitter center core, and practically no seeds.

The segments lift right out of the halved fruit. And the clean, bright skins make fruit basket shells more decorative. (Directions offered below tell how to make a dainty fruit cup of the shells when you haven't enough cocktail glasses to go around.)

Fresh grapefruit is not only good but good for you, since it contains essential minerals and vitamins A, B and C. It also helps to prevent acidosis of both the acid-ash and acetone types.

Enjoy it often now that it costs so little. For juice, buy the small sizes by the dozen for *extra* savings. Regardless of size, you will find uniform quality in fresh grapefruit stamped "Sunkist" on the skin and tissue wrapper.

FREE—Menus and Recipe Book

Send now for Mrs. W. B. D—'s special menus, recipes and management directions; also book of "Sunkist Grapefruit Recipes" with new facts about reducing and suggestions for preparing better-balanced and *economical* meals.

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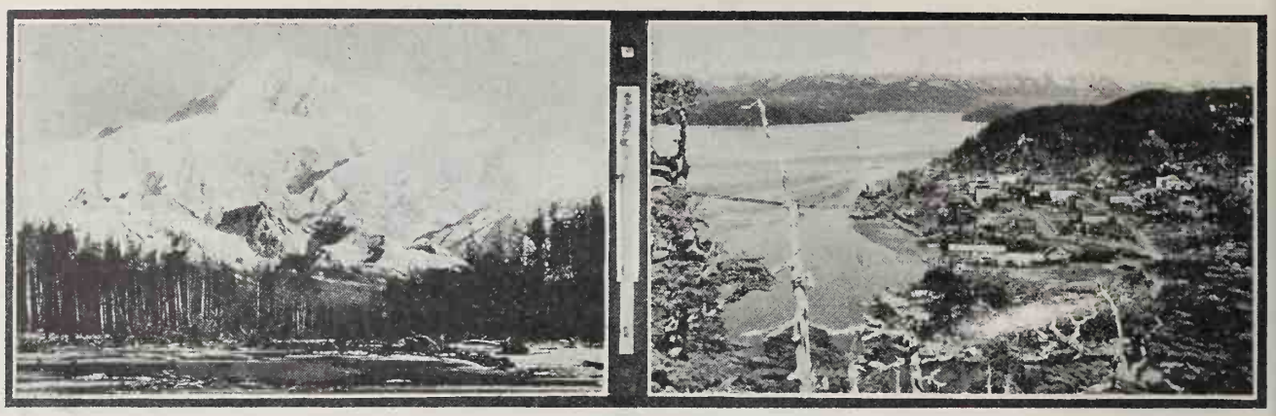
Sunkist *full flavored* Grapefruit

CALIFORNIA FRUIT GROWERS EXCHANGE,
Div. G 1802, Box 530, Station C, Los Angeles, California.

Please send me free copy of Mrs. W. B. D—'s menus, recipes and management directions; also "Sunkist Grapefruit Recipes."

*Name*_____ *Street*_____

*City*_____ *State*_____



Vacationing in ALASKA

ALASKA isn't really so far away from Sunset Land! We live in Santa Barbara and we went to Alaska last summer without buying any extra clothes or making any arrangements for the management of the farm while gone. In fact, Ketchikan, with its fish canneries, snow peaks, forests and Indians, is only seven days away from sun-kissed Santa Barbara, where oranges and avocados grow just outside the window. The automobile and ocean liner have made Alaska and Southern California handshake neighbors.

It took us five days to drive from Santa Barbara to Seattle, up along the wonderful Redwood Highway of Northern California, along the Pacific Highway through Oregon and from the Columbia River by almost direct line through Washington to incomparable Puget Sound. Of course, you can do it in three days. I've known speed hounds who have. But if you really want to enjoy the majesty and awesome charm of the redwoods, the magnificence of the Columbia River district and the romantic lure of Puget Sound, take at least five days. Stretching the pocketbook to include an extra day is extremely worthwhile. For even though the Pacific Coast highway system is now entirely composed of pavements as smooth as the top of a billiard table, this mighty stretch of west-coast scenery is not to be taken in one gulp with full appreciation.

BESIDES, if you go slower, you might have a chance to stop and see wild ducks swimming on a forest-shaded lake (as we did at the Blue Lakes north of Santa Rosa) or you might see a deer and a pair of spotted fawns, as we also did, near home and further north. Also, you might want to revert to childhood days and take a naked plunge in the deep hole of a river. We did that, too, 'way up in a Redwood forest, where rivers are rivers and not a place of business for rock-crushers as they are in our sometimes too sunny Southern California. Also, taking the easy sort of jaunt we did, we had opportunity to side-trip part of a day along the Columbia River highway and Mt. Hood Loop, and at Hood's Canal we ate such a salmon steak as I shall never forget. Not even Europe's deposed monarchs had, in their hey-day, ever eaten such a steak!

Before taking this Alaska trip our family had done considerable nickel polishing. Hence, we knew, as we boarded our steamer at Seattle, that we were getting more for every dollar we put up than is offered by almost any ocean trip out of any port for anywhere.

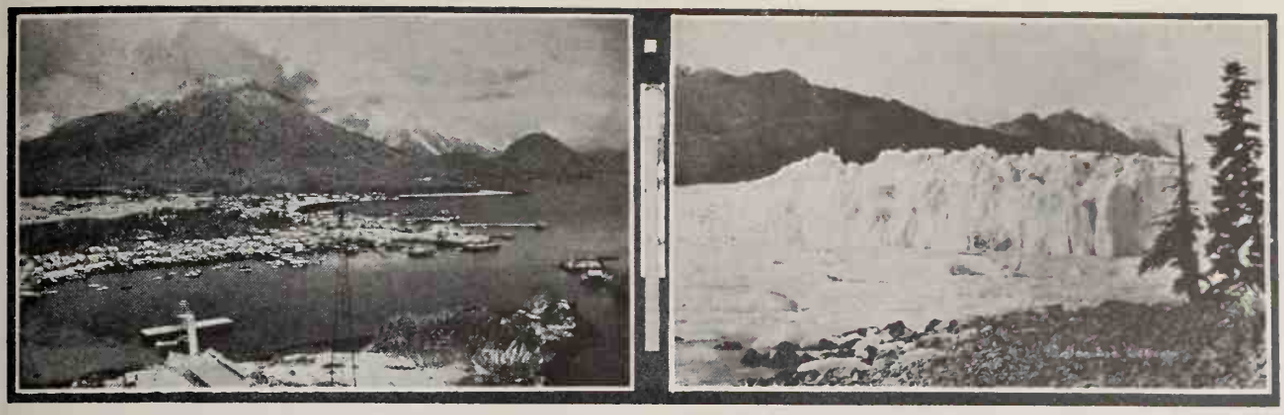
We were on our steamer, a modern liner, a total of ten days during which time we visited nine Alaska cities and towns—one of them, Anchorage, reached by a short jaunt on the Alaskan Railroad from Seward. These nine were, Ketchikan, Wrangel, Juneau, Cordova, Valdez, Latouche, Seward, Anchorage and Sitka. We stopped at most of them both going and coming and if you wish to dig out a map of Alaska you will quickly grasp the astonishing length of the trip.

Each place visited was totally different from any of the others and so vastly different from anything in the States that, save for the doubtful advantage of different language, Europe has nothing more different to offer. Also, one is not exhausted by a continual round of art-galleries and cathedrals.

The Alaskan scenery throughout the trip (although on an ocean liner you're never out of sight of land) is something no mere word can approach. It is stupendous for its sweep and size, dazzling for its brightness and range of color, breath-taking for the glory of its mighty rivers, glaciers and forests and utterly captivating for its all-enveloping atmosphere of adventure, romance and mysticism. It is wild, free, gigantic and awe-inspiring. Pick up your Webster's and choose any superlatives you please—ad lib.

I talked with a dowager duchess, or something of the kind, who had descended to my level with that captivating camaraderie which embraces a company of people on a ship, (she didn't know I'd been swimming a la mode 'mongst

Jack Sterrett, rancher, writer and traveler, who votes Alaska the ideal vacation land



Reading from left to right, the "postal cards" above are from Mt. McKinley, Cordova, Sitka and Columbia Glacier

by Jack Sterrett *of Santa Barbara*

the redwoods) and she told me that nowhere else had she been made to feel so small. And she'd been almost everywhere, besides being a sizable sort of person. Up there, she felt that God was near. And He is—any Alaskan will tell you so—in the midst of the most lavish spilling of this earth's materials His hand has ever permitted. My dowager duchess told me that for her the Swiss Alps had at last become insignificant!

Charging white rivers! Deep green forests! Mountains so mighty and sheer they seem impossible! Glaciers of dazzling blue—miles long and wide and hundreds of feet in height! And, nestling in the midst of all these things, charming little villages which are inhabited by gentle-voiced Indians, real old-time Alaskans or energetic newcomers who have felt the spell of the land. Alaska lays her hand on the visitor's heart. Once a person has been in that magic territory, if even for so brief a time as ten days, his heart will always ache to return. But the ache is softened by ever-recurring memories of experiences which will always seem wonderful.

KETCHIKAN is the fish capital of Alaska and, therefore, of the Pacific Coast. The fishing industry, chiefly concerned with salmon, cod and halibut, although a host of other fishes and crustaceans are commercialized, has returned almost as much during every one of its better years as was paid for the entire Alaskan territory in the first place! It promises to remain, at a slightly lower level, one of the mightiest industries of the world.

Mrs. Sterrett and the two youngsters, who also went on this interesting totem-hunting trip

Juneau, the capital of the Alaskan Territorial government, is the home of the world's largest gold mine. I was told by an enthusiastic Joe Juneau, who was no doubt formerly a member of the Los Angeles chamber of commerce, that the pay-roll alone of this mine had been as high as three million dollars per annum. Discount that some and it's still a stupendous undertaking and a fascinating thing in operation. Not far from this one is still a larger mine, abandoned, with its buildings and most of its equipment still intact—a loss of nine millions to its owners because the pay dirt did not assay enough per ton!

Wrangel boosters told us that their quaint little city, at the mouth of the Stikine River, is the gateway to a sportsman's paradise. They mentioned bear, deer and a lot of other things besides game fishing supreme. Not having my fish-pole along my imagination was captured more by an old-style trading store. Indian women spread their hand-woven baskets and sealskin moccasins the length of a long wooden sidewalk.

At Cordova we took pictures of precipitous mountain crags, the village nestling at their base, at four o'clock in the morning! The days are twenty hours long up there in June and we never wanted to sleep—there was so much to see.

Valdez (pronounced Valdeez) is Alaska's outstanding rival of the "ghost cities" of California's Mojave desert. Once a municipality of large population and still the terminus of the famous Richardson Highway, most of its streets and houses are now silent and deserted, sheltering only enough people to keep going the inevitable fish cannery. One finds there a crude marker on the spot where the "bank's" iron safe held several millions of dollars in gold dust during the halcyon days of the nineties.

Columbia Glacier, before which we stopped and tooted our whistle, returned our salutes with roaring, thundering cascades of tons upon tons of ice which toppled into the sea and sent up waves which made our liner rock like a toy ship in a tub. A woman or two screamed but we were a safe half mile away.

THIS glacier is three miles wide and its chill cliffs tower three-hundred feet straight up. There was a bald-headed eagle, emblem of Washington, D. C., perched scornfully on its topmost crag. It was as cold there as the storage room of an ice plant although summer zephyrs were wafting around less than a mile or two away.

Seward is a big city as Alaskan cities go, about 3,000 in population, and possesses a prosperous, modern air. It is the port of departure and gateway of entry to Alaska's vast interior via the Alaskan railroad, a government project. Three hours from

Seward by train, through craggy mountains and primitive forests, one reaches Anchorage at the head of Cook Inlet where there is a regular rise and fall of the tide over forty feet. This is a side-trip not to be foresworn if it can possibly be managed. We saw twelve or thirteen glaciers on this jaunt, also, to thrill us with a sense of the wildness of the area, beaver dams and one fat beaver, himself, waddling across the snow and paying no heed to the snorting of our engine.

One crosses back and down across the great gulf of Alaska to reach Sitka on Baranoff Island and there one is promptly transported close to three hundred years into the past—to an era when the savage Thlinget was king and but poorly kept in check by the log forts of Russian fur traders. It was in Sitka that the Russians manufactured from native copper almost all of the mission bells which rang along California's El Camino Real. The old days still live in Sitka and one wanders through the forest along an historied Lover's Lane with the feeling that he needs only to shut his eyes and open them again to find himself in mukluks and parka with the scent of Indian fires drifting down the aisles between the trees.

There are places along the Alaskan coast where the annual rainfall normal is 180 inches. If it does not rain in Juneau for several days at a stretch, they sprinkle the streets! In spite of this fact we had eight sunny, clear days during the ten of our trip and when it does rain one minds it not at all—the vast country, far-reaching wilderness, smooth sea and craggy mountains are softened, more beautiful, that is all.

If you wish to take a trip only as far as Skagway from Seattle, 1153 miles, this trip is magnificently worthwhile and, save for an hour or two at two places, it is all on landlocked water—little more than a banana peeling's throw from shore! If you want to go to Seward, as we did, you travel about 500 miles across the open Gulf of Alaska. And on this jaunt you get one of the thrills of a lifetime—the sight, from eighty miles out to sea, of the great St. Elias mountain range, marching along the blue horizon all day like a succession of towering, white ghosts. Old St. Elias, himself, in the middle of the range, humps his hoary head and shoulders 18,024 feet toward heaven.

Editor's Note: If you are even remotely interested in vacationing in Alaska this summer, Miss Iversen, our Sunset Travel Editor, will gladly send you circulars, pamphlets, etc., outlining the details of such a trip.—L. R.

Song of San Francisco

(First of Four Poems of Western Cities)

O, the wonder that instills itself into the curious feet
That search out hilltops,
That climb the craggy coast line to Land's End;
The delight that shines from eyes that find the waterways;
The mystery that glances from the dark
When grownup buildings hide their eyes in fog,
And transient mists begin to ogle round
The stately dignitaries of the downtown world.

What could Embarcadero mean to Kansas City—
Kansas City, with no seaboard at her door?
Embarcadero, that charms unto itself
The gems of deepest mountains,
The webs of Oriental looms,
The fruits of sleepy tropic islands;
Embarcadero, that draws the navy-seasoned tars of many nations,
The southern fisherman with mind fixed on tomorrow,
The man who seeks his peace in rhythmic lash of sea?
What could Embarcadero mean to Kansas City—
Kansas City, with no seaboard at her door?

Who in all Long Island could surmise
The red romance of Old Presidio;
The gentle swaying eucalyptus trees
Breathing poems to the shifting wind,
Planted so to hide the dynamite of war beneath the hill;
No one in all Long Island could conceive
The red romance of Old Presidio.

The Bjornsens and the Swensens of St. Paul
Could never dream in all their winter nights
The lavish spill of hot, swift, Slavic blood
That christened Russian Hill
When bearded cavalry of Russian troop battled for their czar;
Nor that Potrero holds unto this very hour
To its impulsive bosom,
And Fillmore and O'Farrell in warm arms
The restless remnant of that Russian brood.

Love has stained her San Francisco story
Deep with blood:
Spanish warrior waged crusade and died for crown and country;
Padre Serra trod Camino for his God.
Occidental, Oriental strove in their ambition,
Purpose locked to mold the adolescent town.
Packs came in with yellow lucre from the river's sand
Setting free the locked desires of hungry miner men.
Vigilante held the lawless with the muzzle of its gun.
Swift the city, like an arrow
From the bow of pioneer, sprung, with strength all dream outbounding,
To pre-determined sphere.

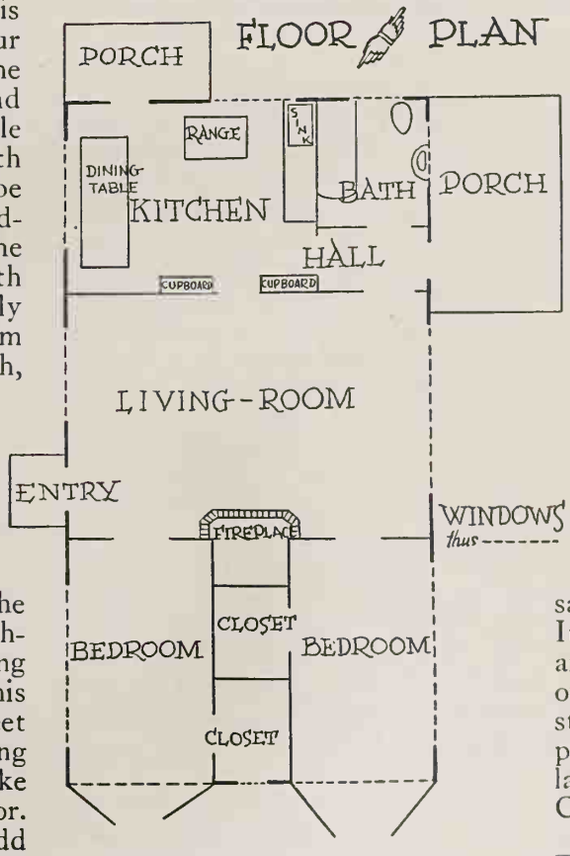
—Karen Olson
Stanford University.

Sixteen Cabin Ideas

IN the September Sunset we asked for Cabin Ideas. From the dozens received in answer to that request, these sixteen were selected as being particularly helpful to prospective owners of vacation homes. Similar notes will appear in an early issue of the magazine

1 I am enclosing a picture together with the floor plan of our vacation cottage. (Illustrated on this page.) The cottage is built of wood, covered on the outside with corrugated iron and sealed inside with matched surfaced lumber. The screened ends of the bedrooms with the large doors containing windows which may be closed from the inside make the house both attractive and convenient, and convert the bedrooms into sleeping porches when desired. In building and furnishing a vacation home, simplicity should be given particular attention and it was with this thought in mind that we planned our cottage. The close proximity of the kitchen and bath have simplified and kept inexpensive the plumbing, while the small hall from which the bath opens gives a privacy that would be impossible if it were immediately adjacent to the living room. While the kitchen is large and planned for both kitchen and dining room, it is equally convenient to dine in the living room if we so desire.—Mrs. J. W. Kaerth, Sacramento, California.

At right is a photograph of the first cabin described on this page. The floor plan of the cottage appears below



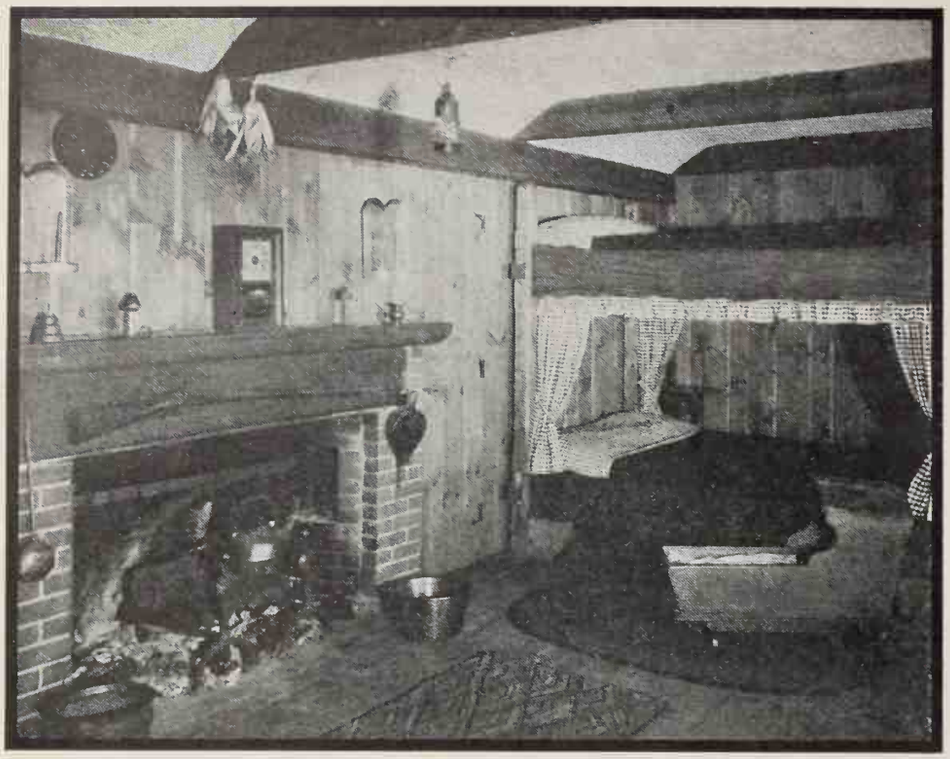
2 (Illustrated on this page.) The cabin we are occupying this winter has a feature that we believe should be incorporated in every cabin. That is a small lean-to built beside the kitchen porch for storing wood. Nothing is more exasperating than trying to start a fire with wet wood. This lean-to is five feet wide, eight feet long and five feet high. The sloping cover is made to open on hinges like an old-fashioned outside cellar door. Such a wood bin can be filled at odd times and need not be used except in wet weather.—Herbert M. White, Monarch, Montana.

And this is the sheltered wood box described in idea No. 2. Another wood box idea appears in paragraph No. 6

3 When planning a cabin, or even if you have one that is already planned, be sure to include a tin-lined closet. This can be made new or built into any closet, and is very convenient for storing any number of things that you do not wish to go into a chipmunk's or pack rat's warehouse, and is also moisture proof. The procedure consists in nailing tin cans to cover completely the floor, walls, ceiling and door of the closet. Large cans, of course, such as large coffee cans, gallon fruit tins or five gallon gasoline cans are best, and tin shears are satisfactory to use in cutting them. It is best to lay the lower course first, and work upward towards the ceiling, overlapping each course. The construction can be carried on over a period of time as the cans accumulate.—Elizabeth Ferris, Westwood, California.

4 Almost everyone who has a cabin is bound to have frequent guests. Every week end sees a crowd there, usually different ones each time. The cabin is also likely to be used at the invitation of the owner when he, himself, cannot be present. All of this necessitates a frequent change of bedding on all beds with a consequent jump in laundry work or bill. Why not put a little bank or box in a conspicuous place? Those who have had the pleasure of using the cabin will be glad to drop in some change for the laundry bill. —E. F., Westwood, California.

Cabin



Proof that the modern cabin is charming as well as comfortable. Photographs courtesy of Shevlin, Carpenter and Clarke Co.

5 You will not be sorry if you place a ventilator or a small trap door in the ceiling above your cook stove. Our trap door is fourteen inches square and operates by pulling down an awning cord threaded through a pulley (attached to a roof rafter) with the end of the cord attached to the door. The loose end of the cord has a metal ring in it which slides over a brass hook screwed into the wall back of the stove. Cooking odors do not go through the house when the trap door is open. It serves not only as a ventilator but also is an escape for smoke and hot air from the stove in the summer time and is well worth the trouble of installation. —A. B. Wylie, Pasadena, California.

6 In one cabin visited this summer I was particularly interested to note that the heating stove was fitted with a waterback which heated the hot water boiler for warm showers. As it was always necessary to have a fire to temper the chilly evenings and mornings this proved an economical way of solving the hot water problem. Electricity was used as a medium for cooking. In the same cabin I noticed a wood box on casters which fitted exactly into the open space under the sink.—Mrs. A. B. Casterson, Pleasanton, California.

7 Because our cabin is in the Cascade Mountains where the snowfall is heavy, the roof had to be very steep. This gave us the idea of utilizing the "upstairs" for sleeping quarters. However as the cabin is only 12 x 20 feet, there apparently was little head room except in the very center. Our carpenter came to our rescue with the suggestion that we use 4 x 4s instead of the usual 2 x 6s and extend these beyond the walls one foot from each end, spiking the rafters to the ends of the 4 x 4s. This we did and found the advantage three-fold; the additional room upstairs in which two beds are easily placed; the fact of the roof not extending low over the windows and excluding the light which is necessary in mountain homes; and beamed ceilings which add a real note of interest at no additional expense. Although the cabin is small, having the beds out of the way gives the impression of a much larger cabin and we never seem crowded.—Mrs. Glen E. Elerding, Seattle, Washington.

8 An attractive, useful high dresser may be made from four egg boxes. First remove extra nails from the boxes. Lay the boxes lengthwise on top of each other and nail together with small nails. Extra strength may be gained by nailing a narrow thick board full length of each side. Extra boards will have to be used for the top, which should project about one inch over the sides and front of the boxes. The walls of the eight compartments thus formed may be painted in some light shade and the bottoms lined with oilcloth or shelf paper. To finish the outside, use flowered oilcloth, tacking it smoothly on the sides and top. Having some old, half-inch molding on hand, we framed the top and sides separately, making a very neat finish to the same. Lastly we made separate plaited curtains of green linene, covering each box.—Mrs. Grover C. Winn, Juneau, Alaska.

9 I should like to tell of two of our cabin conveniences. The dinner bell consists of three different sized old cow bells attached to one end of an old-fashioned door bell spring. To the other end of the spring I have a long rope knotted and fringed at the end. The rope of course is the pull. This chime always sounds good to me. The other convenience is a rack suspended from porch floor for ladders and long-handled tools. By keeping the tools off the ground they will last longer and not attract termites which threaten the durability of our mountain homes.—A. B. Wylie, Pasadena.

10 In one small cabin bathroom there was not space for a tub. A shower was acceptable to all but the very small members of the family, so the difficulty was overcome by walling up the shower with cement, two feet from the floor. It was easy enough for the adult members of the family to step over the wall, and it made a small tub for the babies. Another unique feature seen in a beach house is the sky shutter in the bedroom. A large square hole in a nearly flat roof is covered by a wooden shutter which slides on greased wooden tracks and opens and closes by the pulling of a rope. By means of this sky shutter the room can be transformed into an open air sleeping porch by night and into an ideal room for sun baths by day.—Mrs. Herbert Kidder, Alameda, California.

11 Have many swings and hammocks among the trees. These suggest relaxation and comfort. The swing we enjoy most was made of a 36-inch bed spring in wood frame, boring a hole in each corner and running chain through to hang from limb. The chain is such as is used to stake out cattle and costs 3½ cents per foot. I used about 30 feet for each end. With a pad and pillows this is a most comfortable seat.—Mrs. M. Wolf, La Mesa, California. (*Continued on next page.*

Ideas

Imitation log siding such as was used in the construction of the cabin made the built-in bunks shown in this photograph

12 One cabin which I visited last summer was built close to the side of a high hill overgrown with madrones and ferns. A few steps from the back door of the cabin the owner had tunneled into the hill (about three feet up from the ground) a hole three feet square and high. This he had supported all around with redwood boards, then lined it with sheets of corrugated iron to keep out seepage from a marshy spring. He had fitted in a broad shelf with some hooks underneath and a neat little rack was made to hold bottles, etc. The door was screen covered and there it is, cold and airy, a perfect food safe miles and miles away from the ice man.—W. M. Arnold, San Francisco.

13 Many a housewife has an old commode (or washstand) tucked away in her attic from the days when bedrooms were elegantly (?) furnished with bowl and pitcher and with towels hung on the rail or rack at the back of the commode. This can be made into a useful and good-looking piece of furniture for the beach cabin.

I visited a friend last summer who had two such old commodes in her beach home. One was made into a bookcase for the living room, the other into a "dresser" for the kitchen.

The tops or backs of the commodes were sawed off leaving them flat on top, and shelves were made the exact width of the top and nailed on. For the bookcase two uprights 10 x 24 inches were used. Another board about 36 inches long was placed across the top and another slightly shorter inserted for a shelf. This made two shelves for books and a mantel on top for a lamp or vase of flowers. The top drawer of the commode served as a receptacle for writing materials. The lower part was all in one section with two doors opening outward. A shelf was built into this part affording two more shelves for books.

The top of the one for the kitchen cupboard was made somewhat higher but only one shelf was put in. Hooks and cleats were added for hanging cups and resting plates. The top drawer was divided into two sections, one for paring knives, spoons, can openers, etc. The other for pot covers, pie tins and such. Two smaller drawers at the bottom, left, were used for towels and table linens. A section at the right was utilized for storing pots and pans.

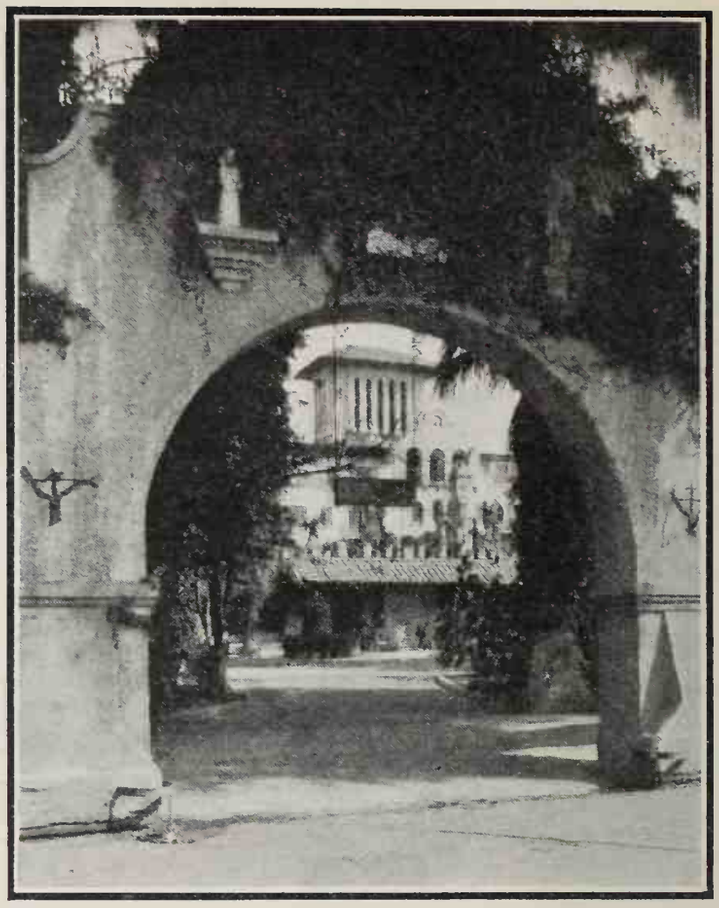
Both the bookcase and the dresser were painted and enameled inside and out with ivory white to harmonize with the woodwork of the cabin. The cost was less than a dollar, about 65 cents the owner said. The pine boards also came from the attic, but were worth, at the outside, 50 cents. So for a total of slightly over a dollar two attractive and useful articles of furniture were evolved.

A neighbor who saw these remodeled commodes secured an old walnut washstand at a second-hand store. He removed the varnish and sandpapered the whole commode. He used hardwood for the shelves and then stained the whole and finished it so it looked like an expensive piece of antique furniture out of a high-priced shop. Antique knobs gave the final touch.—Charlotte Riemer, Tacoma, Washington.

14 When one lives in the "charmed land" windows are benedictions, not just things to let in light and air. For every family that has a little bungalow, cabin or any sort of a summer home there should be a window seat arrangement somewhere in the house—a long and wide affair with a cushioned pad, a place to do a bit of reading or sewing, a place to rest and watch the youngsters at play. If you happen to have a very young person in the house, where do all the toys go at night? Where are they easily found when wanted? Our answer is "In the toy box." And at our house the window seat is hinged and opens to show one that not even Aladdin with his wonderful lamp could possibly find a better place for a woolly dog, a teddy bear, big blocks and rag dolls.—Gray Severinson, Seattle.

15 From the long list of cabin names which were submitted the following were selected: Hatetoquitit; Camp Furibite; Whygo Camp; The Novel Hovel; Dine a Mite Inn; Camp Kwitcherworries; Thisaldu; La Quinta (Country Home); La Cabana; Lone Pine Inn; Skyline Limited; Pine Knot; Stony Creek; Ourona; Lotarest; Linger Long Lodge; Camp Docomagin; Greendale.—Contributed by several cabineers.

16 Before you build your cabin, obtain the following helps. First of all get a copy of the book, "The Real Log Cabin" by Chilson D. Aldrich (The Macmillan Company, $2.50). This may be obtained in most libraries or may be ordered through SUNSET Magazine at the price quoted above. Second, order from your district forester or from SUNSET Magazine a copy of the free map showing where government land sites are still obtainable for summer homes. Third, get your copy of the book "You Can Make it for Home or Camp" from the Superintendent of Documents, Washington, D. C., at ten cents a copy. Lastly, read every copy of SUNSET Magazine for practical ideas such as those which have appeared in this article.—L. R.



Promised Lands

The Romance of Riverside

Fourth in a Series of Interviews with Western Pioneers

by Frank J. Taylor

INSEPARABLY interwoven are the stories of Frank A. Miller and his home town. He is his community's outstanding old-timer and inspired builder. Riverside is his pride and his glory. Seventy years he has been building, on one small plot of ground. When he began, that plot was a field by the side of an irrigation ditch. Today it is the very heart of a modern city. It is more than that—it is the hearth of the community and a mecca for travelers from all over the world.

When you go to Riverside, you see it all in one dramatic glance. There, in the main courtyard of the great Mission Inn, is the little old Glenwood Cottage, the simple adobe shelter which Frank Miller first helped to build. All around it arise the fascinating balconies of Mission Inn.

The story goes that when Frank Miller was a barefoot lad, he played along the banks of the irrigation ditch and took great delight in patting the soft mud into fanciful cities. His father, who was chief engineer of the Riverside colony, thought that such talent should not go to waste; he put young Frank to work treading clay into forms with his bare feet to make sun-dried bricks with which to build the Miller cottage. That the mud was well trodden is indicated by the presence of the little adobe house still standing, surrounded by the vast mission style structure of steel and cement and stone, housing not only many notable guests, but also one of the world's fine art collections.

Looking at Riverside as it is today, with its avenues of thriving trees, its gardens and homes, and its miles and miles of sedate orange trees, it is hard indeed to realize the early years of the colony when life was one constant struggle with the desert. Nowhere in Sunset Land has a Promised Land blossomed and borne fruit more magically than has this one.

Frank Miller can remember when this lush scene was but a sage-brush land where he herded sheep. He recalls handling mules on the ditch that finally brought the waters of the Santa Ana River to the town. After the orchards were planted, he helped to bud and prune the trees. When the settlement became a town, he clerked in the grocery store.

When fire destroyed the little town's one and only hotel, the Miller adobe opened its hospitable doors to the weary traveler. Frank Miller's task was to greet and welcome the dusty guests after their hot trip by stage or on horseback from the nearest railroad station, sixty miles away. That was the humble beginning of the now world famous Mission Inn. It was first called Glenwood Cottage, then Glenwood Tavern, and later Glenwood Mission Inn. Its name grew as its fame grew. Frank Miller, with his Mission Inn, is living personification of Emerson's adage that "if a man build a better mouse trap than his neighbors, the world will beat a path to his door." One time while visiting with Mr. Miller I recalled the line.

"YES," laughed Mr. Miller. "Then it must follow that I made better hash than my neighbors."

But it is with more than "hash" that Mr. Miller has attracted the world to Riverside. His work is that of a master community builder.

Frank Miller's father was engineer of the Riverside Colony, founded in 1870 by a band of intrepid easterners, led by Judge J. W. North of Knoxville, Tennessee. Judge North was organizer of the Southern California Colony

Association. One can well imagine the feeling of these pioneers when their long, arduous trek across the continent ended on the plain so arid that their only water was that hauled in barrels from the river several miles distant. They had paid but $3.50 an acre for their land, but even at that price, the land seemed dear indeed. At that time, even the most visionary member of the colony would have scoffed at the suggestion that some of their number would live to see the day when the one square block on which the Miller's built their adobe cottage would be valued, with its structures and their contents, at more than five millions of dollars.

Frank Miller recalls how the colonists overcame their first discouragement, how they threw up rude shelters and then, under the direction of his father, set to work with vigor to build the ditch that eventually diverted the Santa Ana River from its rocky wash to their very doors. When the job was done, the colonists were so elated that they naively changed the name of the town from Jurupa to Riverside! From that eventful day, Riverside's dreams came true.

But there were other dreamers, less fortunate, or less practical, who did not win out. Frank Miller remembers hearing from the Indians, whom he befriended as a barefoot lad, of Juan Bandini, the Spaniard, who visioned a cattle empire where Riverside now stands. Repeated drouths dried up the grass, starved the cattle, and discouraged Don Juan, who sold his princely domain for a song to Don Benito Wilson, an American sailor, adopted into the little Pueblo of Los Angeles.

After Don Benito came the Frenchman, Louis Rubidoux, whose brother had founded St. Joseph, Missouri. Louis proposed to build himself a city by the stately San Bernardino Mountains, but he too became discouraged. Next came Louis Prevost, another son of France, who planted hundreds of mulberry trees, dreaming of establishing here a great silk industry. Death ended Prevost's dreams shortly, but some of the mulberry trees he planted are still thriving.

MORE important to Riverside than any of these pioneers was Mrs. Eliza Tibbetts, a neighbor of the Millers, who one day hitched her horse and buggy and drove sixty miles to Los Angeles where the postmaster presented her with a package from Washington, D. C. The package contained two live orange trees which the Department of Agriculture had imported from Brazil. They were a new variety of orange, sweet, seedless and juicy. That was in 1873.

The oranges that Mrs. Tibbetts' new trees bore, when they had taken root in the California soil, were finer than any others grown in this country. Neighbors tasted the luscious fruit and then had their own trees grafted from her stock, and in a few years the once arid valley surrounding Riverside was covered with thousands of thriving offspring from these two remarkable trees.

That was the beginning of the navel orange industry, which year after year has brought tens of millions of dollars each winter to Riverside and other communities of the Citrus Belt. Riverside is the cradle of the orange industry.

To commemorate this event and honor the pioneer wife who had the perspicacity to secure the original trees from the Department of Agriculture, Frank Miller persuaded President Roosevelt to come to Riverside in 1903 and transplant one of the parent trees in the courtyard of the Mission Inn. There the tree thrived until 1921, when it died, and was replaced by a "daughter" tree. The other original navel orange tree still lives and bears fruit in Low Park, Riverside.

As his own dreams matured, Frank Miller has remembered the hopes of those who pioneered and failed. He has honored the memory of Louis Rubidoux, who first conceived of a city where Riverside now stands. For him is named Mt. Rubidoux, a low peak at the city's gates.

To the top of this hill, Frank Miller built a road and piped water. On its slopes he planted many varieties of trees, creating a lovely park and arboretum. On the crest he erected a great cross and here, each Easter Morn, come tens of thousands of pilgrims in reverence. The Mt. Rubidoux service is the inspiration for scores of Easter sunrise services in other communities.

From Mt. Rubidoux you gaze in every direction of the compass at almost endless miles of deep green citrus groves, protected by the friendly mountains. It is a memorable scene and the one that one evening at sunset inspired Carrie Jacobs Bond to write "The End of a Perfect Day," which she composed under Frank Miller's roof. It was here also that John McGroarty wrote "The Mission Play."

One of Mr. Miller's by-words is, "Sentiment pays." It has paid big and for Riverside. It has lifted the community far above the commonplace. It has changed the hotel which he built from a country town inn to one of the gathering places of the world. It has given the good citizens of Riverside the vision to do things which few small cities have had the courage to attempt.

IT has led Frank Miller and his neighbors into many fields of civic endeavor. He brought renowned architects to advise the community in planning public buildings and improvements. He pioneered in the restoration of the old California missions. He preached the preservation of California's romantic Spanish background as an inspiration for a new California culture. He searched first in Mexico, then in Spain, and finally throughout the world for art treasures with which to enrich the life of Riverside.

As he traveled about, he made it a point to ask other travelers where he could find treasures that had meant something in the lives of peoples. Once, in Europe, when he put his question to (*Continued on page 14*

A tablet marks the site of the parent navel orange tree, Magnolia Avenue, Riverside

a stranger, the traveler replied:

"You need not have come to Europe, Sir, seeking treasures. You should have gone to California, where there is a hotel which is the most interesting treasure trove in the world. It is called the Mission Inn."

His trips abroad have given Riverside's grand old man many rare contacts. His most important work, according to friends, is his contribution toward friendship and understanding between the Japanese and the American people. In the course of a trip to Japan in search of old bells for the Inn, Mr. Miller had the good fortune to make friendly acquaintance with numerous Japanese leaders. He convinced them of America's friendliness to Japan, and upon his return, founded the Institute of International Relations, which meets each year at Riverside, bringing together leaders from many lands.

Somehow this seems the most amazing side-light on the little city among the orange groves, that it should become an international shrine. Yet, when you visit the Inn, and see people of all nationalities, rubbing shoulders and enjoying treasures gathered from the four corners of the earth, when you prowl about and find nooks and courtyards that might have been brought bodily from Spain, or Japan, or Old Mexico, or where not, it seems perfectly natural that here men and women from all climes should find peace and understanding.

"Somehow—I don't know how to explain it—these inanimate objects which thousands of people have loved, have a capacity for passing that devotion along to others," Frank Miller told me one day. "It is almost as if they were living things. I believe they have enriched the lives of thousands of people in this community and of others who were our visitors."

The outstanding feature of treasure trove collected by Mr. Miller is his collection of eight hundred bells. He has bells from every land, huge bells from great temples, down to tiny bells which are mere trinkets. The bell collection is the finest in the world today. I asked Mr. Miller how he happened to concentrate on bells.

"ALMOST by accident," he replied. "One day a man came to me offering to sell an old mission bell which he had picked up at some ranch where it had been used to call the workmen to their meals. The idea of that fine old bell, which had called thousands of Indians to their devotions, being hawked about by an itinerant ranch hand was such a shock to me that I bought the bell to give it a home.

"That started my interest in mission bells and I bought several of them and then remodeled the Inn so that they would hang in proper settings. Thus there grew the motive of the Mission Inn. When my friends discovered my interest in bells, they began sending them to me from all lands. In that way my interest was fanned up to a point where I became a genuine collector of bells. I made trips abroad in search of them.

"Some of these bells are centuries old and have played important roles in the lives of thousands of people. I look upon them as harbingers of peace and good will. I believe that everyone who takes the time to study these bells and learn their stories goes away from Riverside enriched in life.

"I don't regard them as personal property at all. No one individual could really own treasures so dear to so many people. I have merely brought them together in a congenial atmosphere and have given them a home. I want them to enrich the traditions of this community and of our country."

THINK of it! Frank Miller, still alert, though in the sunset of life, saw Riverside when it was but an arid field of sage-brush. He saw the first settlers arrive in dust-covered wagons. He saw the first rude shelters of adobe arise. He saw ditches dug, saw gardens and orchards spring up, saw the infant citrus industry grow to lusty, prosperous maturity. He saw a tiny and struggling community grow into a model modern city, saw schools and churches spring up, saw homes become veritable palaces. He saw the world contribute of its finest treasures that this little hamlet in what was once a desert might become a haven sought by travelers from the wide world over. With his own eyes he has seen a new civilization blossom out of the desert sands. More than any one else, he was the guiding spirit of it all. Riverside is his monument. What more can any man ask of life?

Our Home-Made Swimming Pool

by James F. Cooper
Tuolumne, California

ACCORDING to popular opinion, the owner of a home which has a lily pool and a swimming tank, is a person with considerable income; a private swimming pool especially is thought of as an indication of wealth. My wife and I have demonstrated, however, that a family in moderate circumstances can have these things if they really want them. We have no income except my salary as a railway postal clerk and what we produce on our miniature acre and a quarter ranch home. However my run is such that I have seventeen days off out of every tour of forty-two days in which to work on our home.

Our home is half a mile from the town of Tuolumne, California, population about 1500, elevation 2600 feet. Occasionally we have snow in the winter but it soon melts. The temperature seldom drops below 30 degrees and we have no fog. The children surely enjoy the snow when it does come and that pleasure makes up for the discomfort of it.

Our place is set to trees, consisting of twenty Bartlett pears; twenty apple trees of several varieties; three of persimmon; fifteen of fig and one each of prune, cherry, crabapple, quince, Winter Nelis pear, and one cedar tree.

The house is surrounded by six large English walnut trees giving a wonderful shade around the house. Indeed the glory of our home is the trees. The driveway is a high arbor sixty feet long, covered with grape vines and climbing roses, with about fifty ferns planted under and about the arbor. One grape vine would be at the least seventy-five feet long if it were stretched out straight. Since we live so close to the North Fork of the Tuolumne River we make many trips into the canyon and bring home ferns and many other wild plants.

OUR lily pool is of unending delight, inhabited by about seventy-five gold fish. We feed them nothing but rolled oats as that is the least expensive food and they seem to do very well on it. However the fish being in a large open pool they get insects and other things to eat. The bridge across the pool is made of the

frame of an old Ford and several blades of an old road scraper found at a junk pile, then covered with concrete. The rock on the sides of the bridge is white gold quartz secured from an old mine dump. Since I did all of the work including hauling the sand and the gravel $30 covered the cost of construction.

My pet hobby, however, is the swimming pool, and it is a source of joy in more ways than one. First of all it provides a place for our children and their companions to play. Second it was a joy to me to build the tank for I could plan and build as I pleased. Third, it is a source of pride to show the pool to our friends and acquaintances and to invite them to take a swim. And, lastly, it has added value to the place should I ever want to sell.

Our swimming pool in the High Sierra

WITH the exception of some help from the children who swim in the pool, I built the pool myself in my spare time, hauling all of the large flat rocks, cobble stones, sand and gravel from Turnback Creek in my sedan. It took many trips and hard work for I had to carry most of the rocks and sand from 100 to 200 feet to the car. The large flat rocks are set in concrete and act as a protection to keep little children from falling in. The smaller irregular rocks which are of different color I gathered on some of our motor trips in the mountains. One from the summit of Tioga pass, one from Chinese Camp, the marble from Columbia, etc. Each of these rocks has its history!

The swimming pool is 11 feet wide, 26 feet long and 4 feet deep, and has a 2-inch pipe to drain it from the bottom. I laid cobble stones one on top of another using a mixture of sand and cement (1 part cement to 3 of sand) as mortar to form the walls, using no forms, afterwards plastering the walls with a mixture of sand, cement and pumicite to make it water tight. The walls are from 6 to 8 inches thick and will never crack or cave in. The bottom was laid with large flat rocks, the cracks filled with concrete and all of it covered with a mixture of sand, cement and lime to make it water proof and smooth. I empty and clean the pool once a week using the water to irrigate my tomatoes and sweet peas.

And how it looks when occupied

This is the swimming pool we made for the gold fish. Seventy-five of them, all champion swimmers, spent last summer with us

We found that the neighbor children wanted to go swimming, so we made certain rules which they had to obey or lose the privilege of swimming. They could swim only from 2 to 4 in the afternoon unless they had a special invitation, and they must behave themselves at all times while at my home. This worked very well and it was not uncommon last summer to see 15 or 20 children having a good time in and around the pool. Strange to say the girls would stay in the water much longer than the boys. As soon as time permits I shall install electric lights overhead so we can swim in the evening and then we can invite our grown friends for a swim. My wife and I have enjoyed many a swim on a moonlight night. I intend also to make a walk around the pool and to put in a lawn.

SINCE we have an electric water pressure system in the house, all we have to do is to turn a faucet and we can have clean, clear, cool water right from the well which is sunk in solid granite. We also have a radio and other modern conveniences. We feel we have found the treasure for which we seek—that is a friendly home in which happiness dwells.

What to Plant In Water Gardens

List Prepared by

J. A. Gooch

Shallow Water

Water Poppy (*Hydrocleys nymphoides*)
Water Hawthorn (*Aponogeton distachyus*)
Giant Arrowhead (*Sagittaria*)
Pickerel Plant (*Pontederia*)
Water Canna (*Thalia dealbata*)
Egyptian Paper Plant (*Cyperus papyrus*)
Lance Leaf (*Sagittaria lancifolia*)
Porcupine Grass (*Scirpus lacustris zebrinus*)
Primrose Willow (*Jussiaea salicifolia*)
Sacred Lotus (*Nelumbium in variety*)
Yellow Water Iris (*Iris pseudacorus*)
Cat Tail (*Typha*)
Wild Rice (*Oryza*)
Water Arum (*Calla palustris*)
Water Plantian (*Alisma plantago-aquatica*)
Water Cress (*Roripa nasturtium*)

Deep Water

Water Lilies (Hardy)
Nymphæa Gloriosa
Nymphæa Chromatella
Nymphæa Marliac rose
Nymphæa Marliac white
Nymphæa Aurora
Nymphæa Paul Harriot
Water Lilies (Tropical)
Nymphæa Pennsylvania
Nymphæa Gracilis
Nymphæa General Pershing
Nymphæa Mrs. Ward
Nymphæa Juno
Water Lettuce (*Pistia stratiotes*)
Water Hyacinth (*Eichhornia*)
Water Snowflake (*Nymphoides indicum*)

How One Westerner Grows Vegetables

By Astrid and Henry Seron
Bakersfield, California

IT takes neither a lot of ground nor tremendous labor to raise a few vegetables, but foresight must be used, for the success of a small vegetable garden depends largely on making proper preparations before planting.

In our Bakersfield garden we have a piece of ground twenty-five by twenty-five feet, which had gotten itself tucked away from the flower garden behind the dahlia bed. The plot was in Bermuda grass lawn, but since it could not be seen from the flower garden we decided to plant a few vegetables there.

The soil was first spaded and all stems and roots removed, then covered with a load of coarse stable manure mixed with some of the lawn cuttings and leaves, which had accumulated during the year. (For these we have a special place behind the garage, fenced off from the rest of the garden and hidden behind a growth of cane.)

The ground was left standing with this on top for a month or two, meanwhile it was sprinkled down occasionally, then spaded again and all the new grass-sprouts and roots removed. This was repeated until the place was free from Bermuda grass and roots, and ready for the first planting.

Our first investment was two packages of radish seeds, one White Crystal and one Red Globe. We sowed half of one package first and in two weeks half of the other, and after three weeks repeated the sowings. In this way we had radishes until early summer, and if you have ever eaten radishes right out of the ground, you know that we had a treat. We planted also a few artichoke and parsley plants.

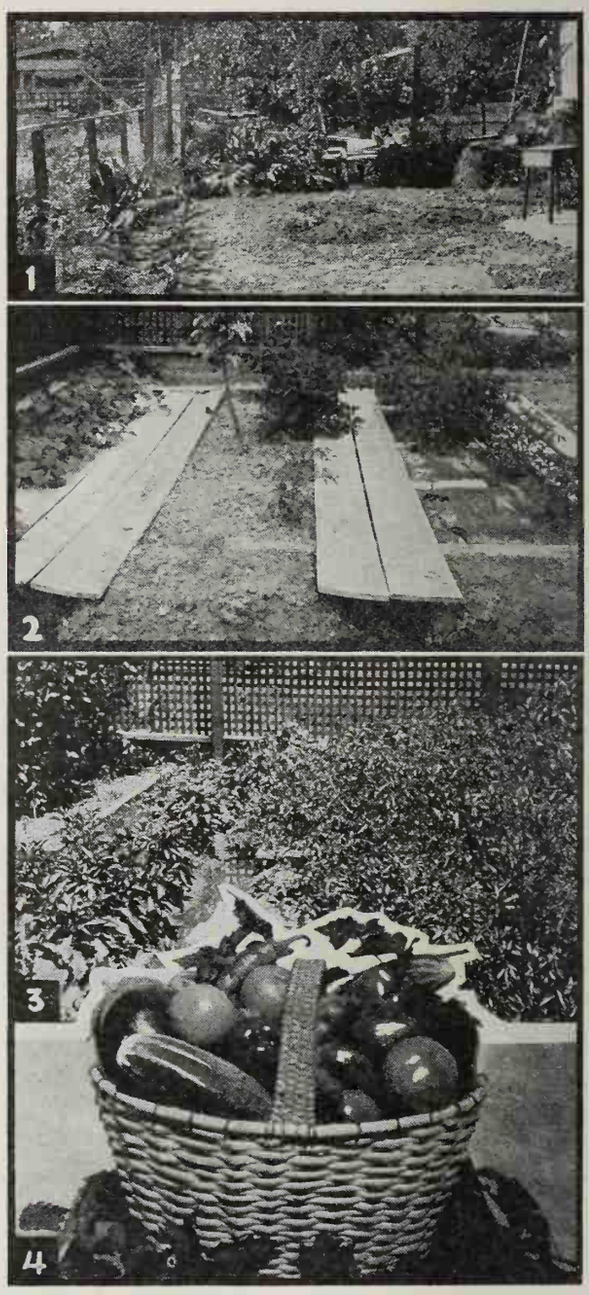
When the more tender plants could be bought we made the ground (which was still unplanted) into trenches (through which the plants were later watered) and covered the whole with mulch paper. For this we bought one roll of ordinary processed roofing paper, weighting the edges down with boards. The boards gave us paths to walk on when looking after the plants, and also kept the edges from blowing up. (See photographs.)

RIGHT here let us digress a bit. Usually a backyard patch is started with a wonderful enthusiasm, which sadly diminishes as the thermometer climbs and the weeds multiply. We retained our enthusiasm, for the mulch paper kept out all weeds and other pests. And we never hoed! There was no place for weeds to grow—and we did not water nearly as much as we should have done, had the soil been exposed.

The trenches being made and the whole covered with mulch paper and boards, the next step was to plant the vegetables. We chose but a few varieties, not wanting to court disappointment.

We planted 18 tomato plants, 6 egg plants, 12 bell peppers, and 12 chili peppers and 2 hills of cucumber seeds, cutting 6-inch holes for each in the mulch paper through which the planting was done. (They were planted in hills between the trenches.) This was in February and the danger of frost was not over, so the plants were tucked away every night under heavy paper bags, weighted down with rocks, and over these were put boxes, as an extra precaution.

Even so we lost almost half of our plants, but those that survived grew into beautiful, great, generous plants, which did their very best to repay us for the loss of the others. Before we knew it the danger of frost was over, and we had ripe tomatoes long before there were local ones on the market. And did we enjoy them? It was one of our most satisfying experi- (*Continued on page 46*



1. **Our Bakersfield garden as it looked in early February**
2. **The plants set, mulch paper applied and boards in place**
3. **The garden a few weeks later, no signs of mulch paper now**
4. **A few of our reasons for growing vegetables on our city lot**

The Treatment of Banks and Slopes

By

Sydney B. Mitchell

Sunset Garden Consultant

THIS is not, as the title might suggest, a rash attempt on my part to contribute further foolishness to a tangled economic question, but an effort to evaluate the assets and liabilities of the sloping areas within our gardens. Judging from the many cases where opportunities to plant them in an interesting way have been overlooked, I was almost minded to call this article Bank Failures.

Too many gardeners consider a slope or bank on their property as a disadvantage. Real estate salesmen, instead of extolling its possibilities as a garden feature, try to turn the prospect's attention towards "the unobstructed marine view" or "the glorious panorama of the mountains." Personally, I do not care to live on the level, and in both my Berkeley gardens I have had steep banks, the first facing west below the house, the second facing east above it. Discouraging as the latter looked a few years ago when covered with weeds, brush and squirrel holes, it is today the most generally commended feature of the garden, shutting out the road, preventing too intimate inspection of the house and providing a place for flowering shrubs for spring, berry shrubs for fall and a variety of the rougher rock plants for closer interest.

An always attractive way to treat slopes is to cover them with grass. It is also the most expensive, and, where there are long dry summers, as on most of the Pacific slope, it is the least successful. Endless watering and cutting of the most difficult and laborious kind are the rewards. If you are mainly keen on neatness and want to give steady employment to some one, I commend this solution. Much better for those not greatly interested in gardening is to use some grass substitute. Lippia, best planted in March in California, is one of these. By the second year, pieces put in a foot or so apart will have covered the area with a rather dull green sheet of foliage, spotted in summer with small mauve flowers. The loss of foliage in winter, though only partial, makes its bony structure then rather more evident than desirable. Trailing strawberry is another good grass substitute, but must be kept weeded. In sections of only light frosts the pink trailing mesembryanthemum can be depended on completely covering a bank. Its early summer flowering is almost blinding in the profusion and intensity of its little cold pink flowers, which should never be allowed to associate with red geraniums, warm salmon roses, or with the many other neighbors with which one finds them fighting in color. For a shady bank there is also the possibility of ivy, which is of course rather somber but does succeed where there is little sunshine. *Vinca minor*, the small blue or white flowered trailing periwinkle, often miscalled myrtle, is another good candidate for a place on a shady bank.

RATHER more expensive but of more permanent satisfaction and little labor are the shrubby substitutes, woody trailers or creepers. Here come the several flat growing junipers, of which *J. chinensis procumbens*, *J. sabina*, of semi-prostrate spreading growth and dark green foliage, or *J. conferta*, the shore juniper, in silvery green, are best known. Alternatives to these would be the dwarf cotoneasters, the best known being the rather dark evergreen *C. microphylla*, with rose berries in fall,

A photograph of the O. L. Price garden in Portland, Oregon, is reproduced at top of page. Ninety per cent of the flowers draping this garden wall are native mountain flowers of the Northwest

Mr. Mitchell's Berkeley garden is a living illustration of this article, "The Treatment of Banks and Slopes." The photograph at right shows the finished product but not the time and skill which it took to tame this lovely hillside garden

Common Garden Pests

Aphids

Aphids under a microscope have some personality but to most of us they look like a bunch of pinheads. Beginning early in the season, coat plants every few days with one of the excellent nicotine sulphate compounds such as Black Leaf 40, Nicona, Tendust, or with an all-round garden spray like Evergreen, Red Arrow Spray, Foilage or Volck. Hosing helps.

Cutworms

Cutworms are brownish-gray caterpillars 1 to 1½ inches long which cut off tender plants near the surface of the ground. Particularly bad in early spring. They work at night. Sprinkle Snarol, Snail-Foil or Bug-go or other poison bait around their haunts in early evening, first dampening the soil if it is dry. Paper "collars" around plants foil the cutworm.

Red Spider

Watch your plants and when the leaves show light-colored spots look carefully for red spiders—pinhead size fellows ranging from lemon yellow to red. They attack uncared-for gardens first. Sulphur dusts help but the miscible oil sprays like Volck are probably most effective. An old stocking filled with powdered sulphur makes a good make-shift duster.

Mealy Bugs

Mealy bugs are white, waxy-like bugs about the size of a grain of wheat. They suck the sap from plants, trees and shrubs, causing death or blight. Spray with an all-round garden spray such as Red Arrow, Volck, Foilage or Evergreen. Spraying must be done frequently in order to kill the eggs which often escape the usual sprayings. The mealy bugs pictured above are much enlarged.

Grasshoppers

Grasshoppers are hard to catch but easy to poison. They feed on foliage. Sprinkle Snarol, Snail-Foil or Bug-go around their haunts in early morning, or feed them a poison bait made by mixing 2 quarts of bran and 1 teaspoonful of Paris green with 3 cupfuls of water to which has been added ½ cupful of molasses. Repeat the treatment often.

Ants

If ants are driven out of the garden, thousands of mealy bugs and aphis will follow them. By the same token when the mealy bugs and aphis leave, other ants will go with them. Antrol, Iricide or Ant-foil used according to directions is very effective and each is safe to use. A solution of Evergreen (according to directions on package) poured down the hills will kill many.

the similar but smaller leaved *C. thymifolia*, and *C. horizontalis*, with clearer red berries which persist after its leaves have turned to autumn red, and dropped. Daintier are some of the later introduced trailers, like *Cotoneaster humifusa* and *C. adpressa*, but I have not yet seen them tried out excepting in rock gardens or over walls. These procumbent cotoneasters tend to root their branches as they grow and will ultimately make a thick covering which needs only thinning and cleaning up occasionally.

Other dwarf shrubs which may be considered are the hypericums, of which the species *H. calycinum* has some reputation as a ground cover on dry banks and in partial shade. It is a great spreader and robber, pushing out choicer plants, so should only go in hard, rough places if you want it at all. In contrast we have the two allied families of helianthemum (Sun roses) and cistus (Rock roses), well behaved shrubs, keeping themselves to themselves, covering considerable areas in time, but always from their central root, never suckering or rooting their branches. I have a terrace bank covered with sun roses raised from seed (if you want some particular color use cuttings, which root readily) and on a May morning it fairly glows with hundreds of little single roses of white, yellow, apricot, pink, rose, red and scarlet. The only reason I hesitate to recommend another family of drought resistant bank covering shrubs, the dwarf brooms (botanically Genistas or Cytisus) is that one so rarely finds such gems as the trailing white *Cytisus kewensis* or the yellow *Cytisus Beanii* in catalogues.

ANOTHER way to handle the problem is by planting the upper parts of the slope with woody trailers of such long growth that eventually the whole space is covered. Examples of these would be the roses of the Wichuriana type, *Jasminum primulinum* with its sulphur yellow flowers, *Solanum rantonetti*, a member of the potato clan, with clusters of purple flowers, *Lantana sellowiana*, the trailing rosy-mauve member of a generally more upright family. Less rampant but rather lax is *Chorizoma ilicifolia*, with its neat little oakleaved foliage and pea-shaped flower of dulled orange and rose, produced either in sun or shade; also *Streptosolen jamesoni*, often knocked out by the frost but well worth growing for its bronzy gold flowers where the winters are warm. Both these have attractive flowers. Some gardeners, whose ideal is neatness, often use *Coprosma bauerii* in this way, though it can only be commended for its very clean, very green, almost varnished leaves; it often produces orange berries in autumn.

The great mistake, however, seems to be in assuming the slope to be a liability and trying merely to cover it by the simplest means. Why not rather consider its presence as an opportunity to do something interesting, a place to grow a variety of plants or shrubs and a chance to work out a picture not possible on level ground.

LET us assume first a rather large, steep bank, perhaps a hundred feet or more in length and, say, twenty-five feet from top to bottom. If it drops off from the house with a fine view beyond, the upper part will be better planted with tall shrubs to meet the lawn or terrace between it and the house and to provide an attractive frame for that and a foreground for the distant view. Here the larger cotoneasters, like the drooping *C. pannosa* or *C. franchetti* because of their habit and their fall berries will be suitable. So will the related pyracanthas, such as the red *P. coccinea* and its orange-berried form, *C. coccinea lalandi;* brooms like *Cytisus scoparius*, the yellow Scotch variety, with its red and yellow form *Cytisus andreanus;* also *Genista racemosa*, and the evergreen barberries, like *Berberis darwinii* or *B. Stenophylla*. Appropriate and decorative too would be a group of the Japanese quince either in its blood-red, salmon or nearly white forms.

If the bank extends to the boundaries of the property and a garage or path is located there, it will be desirable to increase the height of the planting at the ends and build up with taller shrubs like *Leptospermum laevigatum* or rampant brooms like *Spartium junceum*, *Cytisus albus* or *Cytisus monosperma*. Even a group of small trees such as *Eucalyptus ficifolia* or *Pyrus floribunda* in one of its forms may be put in to strengthen the margins. If the bank slopes up from the house the same heavy planting will come at the top, but then rather to shut out too close a view down on the house.

The balance of the slope can be devoted to groups of smaller shrubs, Barberries like *Berberis Wilsoni* or *B. verruculosa*, the latter best in half

In California at least the woody trailers, should be planted now---grass substitutes,

shade; *Cistuses* (rock roses); the true myrtles; *Sollya heterophylla; Pyracantha yunnanensis; Leonotus leonurus*, cut back yearly, or any of the dwarfer or cumbent shrubs mentioned earlier.

IN either case a low stone wall at the foot makes a cleaner and better finish than having the grade come right down to the lawn or sidewalk. Over this wall can be draped aubrietias, sunroses, trailing campanulas and many of the herbaceous plants which are mentioned later. If the wall faces east, as in my garden, the foot of it is a fine place for shade-loving things like primroses and azaleas or the dwarfer fuchsias. In planting such a bank of shrubs it is worth noting that specimens are not necessary, hardly even desirable. If good big holes are dug so that the plant has an easy rooting medium and a basin is provided around each it is really better and certainly far cheaper to buy young, vigorous stuff and to water and cultivate it well the first season than to get big plants, which are more likely to be potbound or to resist moving.

IF the bank is short and comparatively narrow, and the gardener is interested in a variety of rock plants, this is just the location for them, because the planting should be in proper scale, and tall shrubs will then be out of proportion. Here are a few of the things I have found do very well: thymes, shrubby and flat, of which there are many kinds, all neat, easy and of pleasant odor; the creeping hypericums, of which I prefer *H. reptans;* the flat phloxes of the subulata group, also *Phlox amoena* for its bright pink early spring flowers; *Nepeta mussini*, with grey foliage and lavender flowers; *Alyssum saxatile* "Basket of Gold"; *aubrietias; Arabis albida*, especially the double form; *Iberis sempervirens*, the evergreen candytuft; *Convolvulus mauritanicus; Gypsophila repens; Saponaria ocymoides;* the cerastiums for those who like them; the upright blue and trailing pink felicias; the Mexican daisy, *Erigeron mucronatus;* some of the rock pinks, like *Dianthus deltoides* and *D. caesius* as well, and even the garden hybrids of *D. plumarius*, if they are kept within bounds; the more drought resistant campanulas, like *C. garganica* and *C. muralis*, and those that curtain walls, like *C. isophylla* in its blue and its white forms, so valuable for their fall flowering; the red-lead-colored native *Zauschneria californica*, also an autumn bloomer; and, for the shadier places, our native irises, particularly *I douglasiana;* some veronicas like *V. repens;* the dark blue *Plumbago larpentae* and the white *Arenaria montana.*

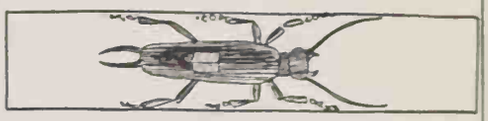
I CAN suggest only a few of the possibilities for the person who cares for many plants and is willing to weed and water them occasionally. Treated in this way it will be best to sink some good-sized stones into the slope to provide ledges and pockets, but these should not be too evident nor arranged in any regular way.

Perhaps, however, the bank owner is a member of that considerable group of gardeners who have gone rather more than mildly crazy over succulents. If he is a desert garden addict and his climate and his Spanish house both call for aloes and cactuses and mesembryanthemums and sedums and sempervivums, what better place can be found for them than this. The big things like aloes (with perhaps some tritomas, though these latter red hot pokers are not succulents) may be used to strengthen the margins and give brilliant, tall, red or yellow candles in winter and summer. The middle areas will be suitable for the more imposing if less aspiring succulents, while those responding to intimate inspection, little sedums like *S. Sieboldii* or the mossy *S. hispanicum*, will be used at the bottom. If he has moisture enough in ground and air to be successful with saxifrages, the lower section will also be a fine situation for the encrusted varieties. Pockets and supports will be made with rocks and some of the spaces reserved for a few of the brilliant flowering shrubby mesembryanthemums, to tone up the whole. Here can the collector show his treasures to his disciples, tell where he picked up this or that, literally in some cases, and argue with other elect over the knotty nomenclature of the families living there.

I HOPE that one of these suggested treatments, or some combinations of several, will appeal to those who have at present poorly planted slopes. Where, as in many of our coast cities, the residential sections are on hillsides, either the approach to our houses or the aspects from our gardens can be improved by better banks.

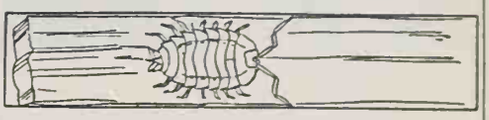
shrubs and roses mentioned in this article
perennials, rock plants a month or so later

Common Garden Pests



Earwigs

The earwigs attack many plants, flowers and vegetables. The drawing shows him somewhat enlarged but it can scarcely picture what a mean disposition this fellow has. For control, scatter Bug-go, Snarol, Snail-Foil or poison bait (see paragraph under grasshoppers) or soak the ground with Red Arrow Spray (one teaspoonful to 2 quarts of water).



Sowbugs

Sowbugs like best the garden which harbors loose boards, stones or trash. Keep the garden clean, spreading Snail Foil, Snarol or Bug-go under loose boards or other hiding places. Spray their haunts occasionally with a solution made of 4 teaspoonfuls of Black Leaf 40 to a gallon of mild soapsuds or dust top of soil once a week with Black Arrow Insect Dust.

Beetles

The beetle family is a big one and a mean one. This chap is a rose beetle which is especially bad in sandy soils. Damage from click beetles is largely that of the larvae gnawing into plants, stems or roots. Control measures are difficult. Write to the manufacturers of garden sprays for information on this subject. And mention *Sunset* Magazine when you write.

Thrips

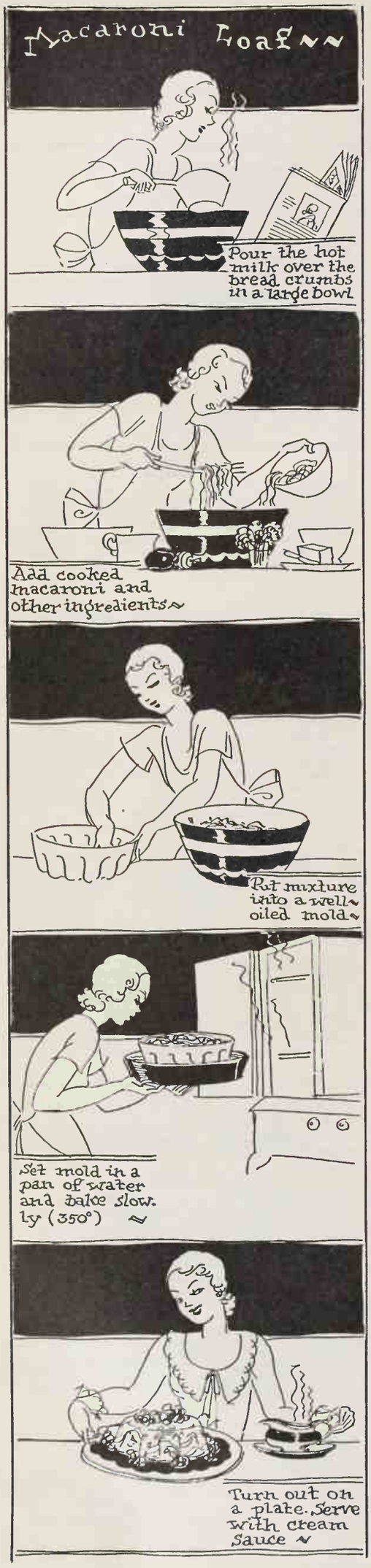
Gather a posy and shake it hard. If tiny spots that look like animated bits of pepper fall out, your garden is being infested with thrips. Spray or dust with a nicotine preparation like Black Leaf 40, Tendust or Nicona. Dusts or sprays must coat the plant completely to be effective. Keeping the garden clean and free from refuse is always important.

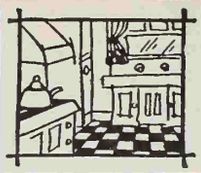
Slugs and Snails

These fellows act alike but look different. Hand-pick them into a can of salt water; trap them with orange rinds under inverted flower pots, or, better yet, feed them Snail-Foil, Snarol, Bug-go or poison bran bait, spreading the mixture on dampened ground. Some gardeners keep ducks to eat these pests. Slugs and snails must be kept after diligently.

In General

Why bother to concoct your own garden sprays when such splendid all-round sprays are available at all seed and hardware stores? Buy those brands which are advertised in *Sunset* and use them according to directions and your garden will be a healthy one. In case of doubt, feel free to write to the manufacturer of any sprays advertised in this magazine.


Macaroni Loaf
Pour the hot milk over the bread crumbs in a large bowl
Add cooked macaroni and other ingredients
Put mixture into a well oiled mold
Set mold in a pan of water and bake slowly (350°)
Turn out on a plate. Serve with cream sauce



The Kitchen

TRADEMARK REGISTERED.

These recipes are designed to be clipped and mounted on cards for your recipe file, or they may be pasted in your cooking scrap book

Macaroni Loaf

1 cupful of bread crumbs
1 cupful of hot milk
1½ cupfuls of macaroni (after cooking)
¼ cupful of melted butter
¼ cupful of grated cheese
1 pimiento cut fine
1 green pepper cut fine
1 teaspoonful of onion juice
1 teaspoonful of parsley, minced
3 well-beaten eggs
Salt and pepper to taste

Combine ingredients in the order given and put into a well-greased mold. Place in a pan of water and bake in a moderate oven (350 degrees) about an hour. Unmold on a hot platter and serve with cream sauce. This is a delightful luncheon dish.—H. V. Q., San Jose, California.

FOR BRIDGE CLUB LUNCHEON

Grapefruit and Orange Cocktail in Grapefruit Shells
Crisp Wafers
*Macaroni Loaf with Cream Sauce
Buttered New Peas
Bran Muffins Peach Preserves
Little Chocolate Cakes
Raspberry Ice Coffee
Mints Salted Nuts

Hamburger a la Brown Derby

2 pounds of ground round steak
½ cupful of tomato catsup
2 tablespoonfuls of A-1 or Worcestershire sauce
A dash of tabasco sauce

Season well (and add a small quantity of minced onion if desired) 2 pounds of freshly ground round steak. Pat into cakes and fry in hot fat in a large skillet until tender and well browned. Remove the cakes to a hot platter (keep hot), pour off all but 3 or 4 tablespoonfuls of the fat, and return the skillet to the stove. Mix the catsup and other seasonings with the hot fat in the skillet. Allow to simmer a few minutes and pour over the hamburger cakes. Baked potatoes are delicious with these.—Mrs. A. K., Hollywood, California.

DELICIOUS!

*Hamburger a la Brown Derby
Hashed Brown Potatoes
Buttered Broccoli
Corn Bread Honey
Grapefruit Halves
Coffee

Different Shrimp Salad

1 small can of shrimp, broken small
1 small head of cabbage, chopped fine
1 medium-sized onion, chopped fine
1 small green pepper, chopped fine
1 tablespoonful of celery seed
2 tablespoonfuls of chili sauce
Salt and pepper to taste
Prepared sandwich spread
Vinegar

Mix the ingredients, using the prepared sandwich spread thinned with vinegar for the dressing. Let stand about an hour in the refrigerator before serving in crisp lettuce cups.—M. W., Denver, Colorado.

FOR SUNDAY NIGHT SUPPER

*Different Shrimp Salad
Hot Baking Powder Biscuits
Grape Jelly
Devil's Food Cake Coffee

Muffin Surprises

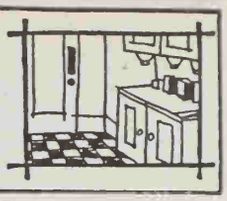
6 left-over muffins
Butter
2 tablespoonfuls of butter
2 tablespoonfuls of flour
½ teaspoonful of salt
2 cupfuls of milk
2 hard-cooked eggs
2 tablespoonfuls of grated cheese

Break the muffins in two, scoop out the centers and set aside. Butter the inside of the muffins and place in a hot oven until the butter melts. Make a cream sauce, using the 2 tablespoonfuls of butter, with the flour, salt and milk. Cook, stirring, until smooth and thickened; remove from heat and add the eggs, chopped fine, the grated cheese, and the muffin crumb. Cook to a thick paste, fill the muffin shells, replace the tops, and bake in a hot oven (450 degrees) 15 minutes. Serve immediately.—Mrs. H. M. S., Rosemead, California.

A SURPRISINGLY GOOD LUNCHEON

*Muffin Surprises
Cabbage Salad
Baked Apple Milk

Cabinet ~



U. S. PATENT OFFICE

Will you share your favorite recipes with other Sunset readers? $1 is paid for every recipe published. Address the Kitchen Cabinet, Sunset Magazine, San Francisco

Frozen Apple Sauce Supreme

½ pint of table cream, well chilled
1 quart of apple sauce, put through a sieve, and sweetened and flavored

TO SERVE TO GUESTS

Chicken Pie — Spiced Figs
Lettuce with French Dressing
*Frozen Apple Sauce Supreme
Crisp Cookies — Coffee

Whip the cream until stiff, then add the apple sauce gradually, beating constantly till the mixture is so stiff that you cannot beat it longer. (Perhaps a little more than a quart of apple sauce may be needed.) Put into the freezing trays of the electric refrigerator, and freeze 4 hours, or longer as your machine requires.—E. D. Y., Colton, California.

Winter-Made Chili Sauce

1 large can of solid-pack tomatoes (or 2 lbs. of fresh, if made in summer)
3 or 4 medium-sized onions, chopped fine
1 apple, diced
About 4 stalks of celery, cut small
½ cupful of seedless raisins
1½ teaspoonfuls of salt
¼ teaspoonful of pepper
1 teaspoonful of ground allspice
1 teaspoonful of ground cinnamon
1 teaspoonful of ground cloves
½ teaspoonful of chili powder
Dash of cayenne pepper
½ cupful of brown sugar
1½ cupfuls of vinegar

Combine all these ingredients in a large kettle, and simmer slowly about an hour and a half, or until of the consistency you like. Stir often to prevent burning. This is delicious with hot or cold meats, and is mighty good as a spread on bread and butter!—Mrs. L. E. B., Long Beach, California.

Butterscotch Pie

2 tablespoonfuls of butter
2 cupfuls of brown sugar
4 tablespoonfuls of milk
2 cupfuls of milk
2 tablespoonfuls of cornstarch
4 eggs, separated
1 teaspoonful of vanilla
¼ teaspoonful of salt

FOR DINNER ANY DAY

Roast Shoulder of Lamb
Mint Sauce — Baked Sweet Potatoes
Asparagus Salad
Wholewheat Rolls
*Winter-Made Chili Sauce
*Butterscotch Pie — Coffee

Mix together in upper part of double boiler, the butter, the brown sugar, and the 4 tablespoonfuls of milk, and cook over direct heat, stirring, until thick and slightly caramelized. This takes only a few minutes. Add the 2 cupfuls of milk, set pan over hot water in lower part of double boiler, and stir in the cornstarch mixed to a paste with a little of the cold milk. Cook about 15 minutes, stirring constantly until smooth, then occasionally while the starch cooks thoroughly. Stir in the beaten yolks of the 4 eggs, and cook, stirring, for 2 or 3 minutes longer. Remove from heat and add the vanilla and salt. Pour into a baked pie shell, and cover with a meringue made from the 4 egg whites beaten with ½ cupful of sugar, and brown in a slow oven (325 degrees). Or you may prefer to save the egg whites for other uses, and cover the pie with unsweetened whipped cream shortly before serving. Spread the cream over the entire surface of the pie, as you would a meringue.—Miss M. E. P., Jacksonville, Oregon.

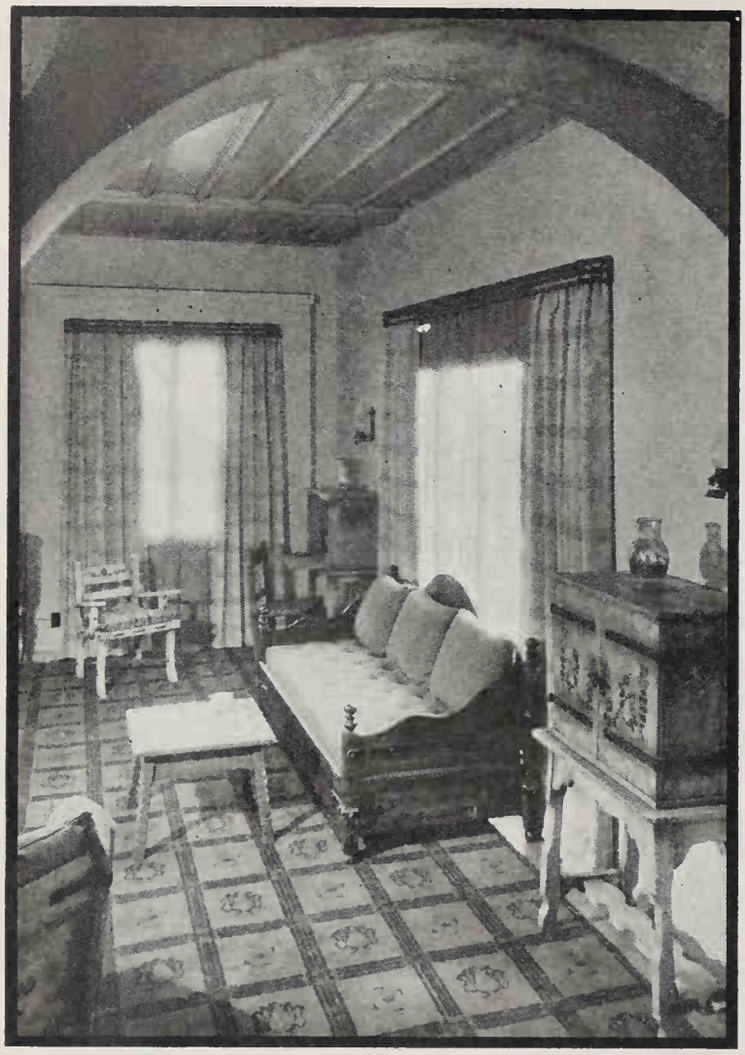
Scrambled Eggs with Avocado

SUPPER DE LUXE

*Scrambled Eggs with Avocado
Buttered Toast Strips — Corn Relish
Fruit Salad — Hot Chocolate

Peel and dice 1 medium-sized ripe avocado. In a frying pan heat a little butter or bacon fat. Break 2 or 3 eggs into a bowl, beat slightly with a fork, add 2 or 3 tablespoonfuls of milk or evaporated milk, and salt and pepper. Pour into the hot fat, and scramble as usual; add the diced avocado and toss together lightly. Serve as a main dish for a meatless meal.—F. B. S., Redondo Beach, California.

Apple Sauce Supreme
SUNSET
Whip cream stiff in a large bowl ~
Add apple sauce a little at a time ~ ~
beating con~ stantly until mixture is very stiff ~
Put into freez~ ing trays of electric re~ frigerator ~
more, please!
To serve, turn out one upon the other and slice ~ ~ ~
Ruth T. White



Furnishing the Spanish Home

By Edgar Harrison Wileman

A useful guide in the selection of the right articles to go together

IN these days of ensemble furnishings it is necessary to have some expert help in the selection of the articles which are to fit together in the scheme. For this reason the following chart has been prepared especially for SUNSET readers and should prove of inestimable value to those who are furnishing a Spanish home or who wish to add something to the existing plan.

At the outset it is well to point out that the materials mentioned here are not the only correct articles to use with the Spanish style. The whole idea of this listing is to facilitate selection; it does not pretend to quote fixed rules or circumscribe your choice but will be of very definite assistance to the novice in the art of home decoration.

THE rooms in a Spanish house were built around a patio. They were large and lofty, always plastered, and had a bare, austere look. There were few mouldings or decorative details. Windows and doors were of various shapes and sizes. The Roman semi-circular arch was a common feature of this type of architecture.

WALLS

PLASTERED—a hand trowelled effect varying in color from white to a deep brown. Rougher plaster in the primitive houses, smoother in the better type of home.

WOODWORK

WALNUT stained dark and antiqued. Chestnut and Oak sometimes used. Woodwork often painted, especially in bedrooms.

FLOOR COVERINGS

ORIENTAL RUGS of the rougher kinds. Strong colors, coarse texture and without lustre.

SPANISH HAND-TUFTED RUGS are especially good.

ALPUJARRA rugs from Spain.

DOMESTIC REPRODUCTIONS of Oriental rugs.

PLAIN CARPET in modern Spanish homes—used with scatter rugs.

FLOORS

TILES, either plain terra cotta color or with designs in many bright colors.

WOOD—usually oak stained dark brown. Wide, or random width, planks.

IRONWORK

WROUGHT IRON door handles, andirons, grilles at windows, and for general decoration. Rust finish for the older styles, antique polished iron for a more modern Spanish room.

DRAPERY MATERIALS

THEATRICAL GAUZE, scrim and nets for glass curtains.

HAND BLOCKED OR PRINTED LINENS.

HEAVY DAMASKS of strong colors and the rougher textures.

EMBROIDERED LINENS or with Crewel work.

HEAVY ANTIQUE VELVETS.

BROCADES WITH LARGE DESIGNS.

MONKS CLOTH in colors and colorful crashes for inexpensive schemes.

CEILINGS

PLASTERED—plain or decorated.

BEAMED—rather heavy with some stencil work.

PANELLED—with wood either stained dark or painted in light colors.

LIGHTING FIXTURES

WROUGHT IRON also for electric light fixtures, lamps and candelabra—some with brass or copper ornaments. Parchment, skin or mica shades, either plain or decorated.

UPHOLSTERY FABRICS

LEATHER—finished all around with large headed nails—for reproductions of old Spanish pieces.

TAPESTRY of all kinds.

NEEDLEWORK—bold designs.

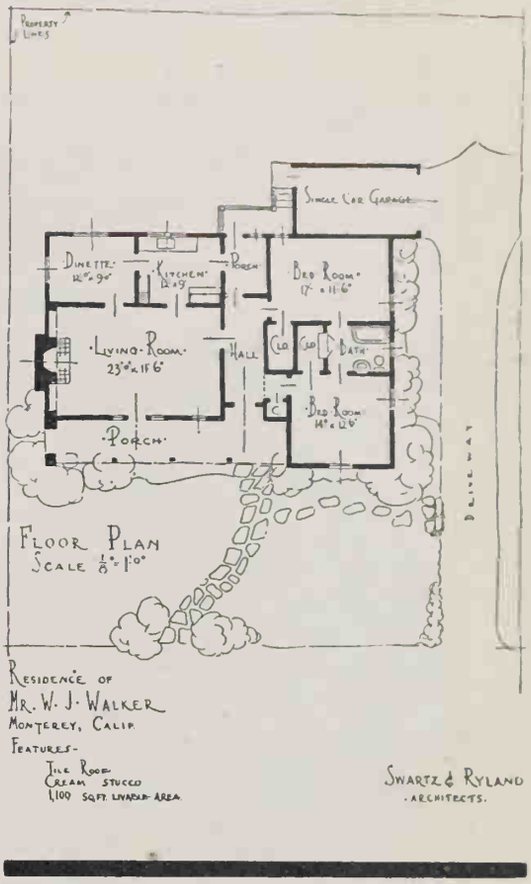
ANTIQUE VELVET.

FRIEZE MOHAIR in colors.

BROCATELLES.

Not Strictly Spanish But Entirely Charming

DOTTING the southern half of Sunset Land are hundreds of Mediterranean type cottages, their red roofs and creamy walls silhouetted against brown hills and azure skies — not strictly Spanish architecture but entirely charming and fitted to modern living in California. Below is a good example!



The house pictured on this page is the residence of Mr. W. J. Walker of Monterey—Monterey whose very name has a Spanish ring. Though small in appearance, the house in reality is quite roomy with ample storage space throughout. Designed by Swartz and Ryland, Architects (Offices in Monterey and Fresno).

DAMASKS AND BROCADES also used on the finer articles.

FURNITURE

Old Types

CHESTS—carved oak, walnut or chestnut, some painted and decorated, others covered with leather and finished with large nails.

TABLES—refectory with turned legs, or lyre shaped ends. Splayed or slanting legs. Wooden stretchers or iron braces.

BENCHES—Lyre and splayed ends with and without backs. Leather or velvet seats, geometrical carving.

CHAIRS—Many simple stools were used. Frailero chair very typical, covered in red velvet or leather. Scissor or Dante Chair.

BEDS. Heavy four posts with or without canopy. Others made entirely of turned spindles. Some with leather covered head board.

VARQUEÑO. A Spanish chest which opens in the front and is fitted with drawers and compartments. This chest rests on a stand and when the front is open may be used as a writing desk.

MIRRORS. Large heavy carved frames of walnut, some with polychrome and gilt.

FURNITURE

Modern Spanish Designs

Old pieces are used if desired but many copies and adaptations are made for modern homes.

LIVING ROOM. Comfortable upholstered furniture covered in any of the materials listed. Legs, arms and details from old models. Tables of various shapes and sizes, all fairly heavy, legs and iron stretchers as seen in originals. Writing desks of the cabinet type as a Varqueño. Grand pianos and radio cabinets may also be obtained in this style.

DINING ROOM. Furniture for this room is usually frankly modern, as suites were unknown in old Spain.
The refectory type table could be used, also Spanish chairs with leather or velvet seats.

BEDROOM. Here again the articles must be designed to suit modern ideas of bedroom furnishings. All furniture, however, may have motifs found in the old pieces so that the general effect is perfectly consistent.

ACCESSORIES

WALL HANGINGS—tapestry panels, coats of arms embroidered on velvet.

PICTURES, oil paintings in heavy dark or gold frames.

ORNAMENTS.
Pieces of majolica ware.
Wrought iron candelabra.
Leather work.
Articles in general that are colorful and of a rather heavy nature.

MATS AND SCARFS.
Coarse lace.
Embroidered linen.
Spanish shawl over grand piano, inside balcony or staircase.

A full meal—
Tillamook Italian
. . . and costs but 18 cents!
says the Tillamook Dairy Maid
who broadcasts every Friday at 3:15, over Columbia Network

"WE figure food costs closely in our family of four . . . that's why Tillamook Cheese plays so important a part in our menus. With the Tillamook Recipe Book I have learned to prepare many satisfying dishes that cost less. The quality and food value is not stinted, however, for the Tillamook Cheese I use is the same high-grade cheese that won the first three prizes at the California, Oregon and Washington state fairs this fall."

Tillamook Italian

Cut ¼ pound round steak in cubes, simmer until tender. Fry 2 slices of bacon and brown 2 medium-size onions lightly in bacon fat. Add ¼ can tomatoes to onions, cook 10 minutes. Add ½ tablespoon chili sauce, ¼ teaspoon tabasco sauce, pinch of salt. Place ⅓ cup of spaghetti, cooked, on platter, cover with meat mixture, and sprinkle with ½ cup of grated Tillamook cheese. Garnish with bacon strips. Serves four.

TILLAMOOK
whole milk CHEESE
Food values of nearly 5 quarts milk in every pound

WRITE ME FOR FREE RECIPE BOOK

Tillamook Dairy Maid—The Tillamook County Creamery Association, Tillamook, Oregon
Please send me a copy of the Cheese Recipe Booklet. (12)

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Interesting Ways With Canned Fish

By Julia Perrin Hindley

AS fish is, in itself, substantial enough to be the *piece de resistance*, considerable care should be taken to serve it properly, when it is included in a meal where meat is served as the main course. It is quite correct, however, to serve seafoods in small portions in the form of a cocktail or canape, as the appetite is then stimulated rather than satisfied. A salad containing fish has no place in any menu unless it is to be the "main course" at a luncheon, or is used in place of the cocktail course at dinner. A wide selection of canned fish awaits the clever hostess for any of these purposes, for since America has adopted the Continental custom of serving canapes, anchovies, sardines, caviar and other piquant flavored seafoods have been added to the more familiar varieties.

Canned seafoods are comparatively inexpensive, but considerable money can be saved if the housewife first decides how the fish is to be used and buys accordingly. Why buy the highest priced can of salmon if the contents are to be broken up and used in croquettes? When the fish is to be served whole, the more expensive variety of fish is most desirable, for the richer color and uniformity of the product add much to its attractiveness. All this information appears on the label, as fish is packed, like any other product, according to grades, and the less perfect is the cheapest, while the more uniform and highly-colored is more expensive.

Crab, tuna, shrimp, salmon and most other canned fish which are used as main dishes have a delicate flavor which should not be destroyed. In order to preserve this delicate flavor, many cooks are likely to under-season. The right type of seasoning, however, added sparingly, will give to an otherwise flat mixture a professional touch, and develop that indescribable blend of flavors so necessary to all successful cookery. Just a dash of celery, onion, or garlic salt, as well as paprika or cayenne and lemon juice is indispensable to any fish recipe, particularly if the mixture is creamed. The lemon juice should be added just before serving, and a drop of A-1 or Worcestershire sauce adds zest, while bits of pimiento, green and red pepper, parsley, or slices of stuffed olives will add interest and color, as well as subtle flavor.

The most commonplace foods become far more attractive if served in a novel manner, and fish is no exception. Dresden patties (described later) are unusual and offer an excellent foundation for any creamed mixture, especially canned fish. They are easily made, delicious and crunchy to eat, and the very name "Dresden Patties" will lend an air of festivity to the ordinary creamed dish. They are inexpensive, yet appropriate to serve at luncheon, dinner or an evening party. Scallop shells furnish just the proper setting for serving seafood, and cost but little, while individual casseroles or well-oiled muffin tins will completely change the appearance of an otherwise uninteresting fish loaf or souffle, and prove a pleasant surprise.

IT is sometimes desirable to serve a sauce with such fish mixtures as loaves or croquettes, so I have included in this article a recipe which we often use at home.

While the recipes following contain fish commonly used, each has "something different" to offer, and should be used as a main course, not served as an accompaniment. The Clam Blanquette has proved a most popular everyday dish, and is a splendid foundation recipe for using any fish in small pieces. The Creamed Sea Food Supreme and the Molded Salad are favorites of mine to serve at luncheons, Sunday night suppers or parties, and they can be included in any family meal.

The recipe given for

(*Continued on page 26*

We are glad to present to Sunset readers these good fish recipes, which come from Mrs. Hindley's kitchen as well as from her typewriter. We know you will like them!—G. A. C.

Come Right In, Mr. Rhino
you can't scratch this floor!

TRAMP! S-c-r-a-t-c-h! Tramp! The parade never ends—romping children, frisky pets, heavy feet and scraping chairs punish the floors in the average home. But you needn't worry about yours. You can keep them beautiful—perfectly finished—with very little effort and less expense.

Just wax them with the new superfine wax compound which is blended and emulsified by a secret process—called the Koric Process—that removes all the objectionable features of ordinary wax. You'll be surprised!

Cuts Work in Half

First of all, you'll discover that waxing a floor is now almost as easy as sweeping. For this new wax compound is not heavy or sticky like ordinary wax. It is creamy-smooth and supple. It actually cuts work in half!

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NOTE: There is only one wax—just one—made by the Koric Process...that is OLD ENGLISH WAX . . . paste and liquid. No other wax will give such satisfaction on floors and furniture. So demand this process wax.

Old English Wax

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Now, fill in and mail this coupon and we'll send you a large can of the new OLD ENGLISH Liquid Polish—greaseless—enough to make every piece of furniture in your living room look like new!

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Please send me—free—a large trial can of the new OLD ENGLISH Liquid Wax Polish.

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HE *likes* PATTY SHELLS *& Salads*

The Japanese King Crab lives many fathoms deep in the frigid polar waters of the North Pacific. The tremendous cold of these great depths has developed white, firm meat—as toothsome and sweet as you will ever find.

The King Crab plays with sea shells, but he goes well with patty shells and salads. Open an air-tight lacquered tin of true Japanese Deep Sea Crab, unwrap the selected portions of claw and leg meat from the clean parchment papers and prepare this appetizing recipe given below.

Individual Molded Crab Salads

Soak two teaspoons granulated gelatine in ⅓ cup chicken stock for five minutes, dissolve over hot water, add 1 tablespoon vinegar. Add ½ cup grapefruit pulp, ½ cup canned pineapple, 1 cup Japanese Fancy Crabmeat; stir and pack in greased molds and chill. Remove from molds, when firm, and serve in nests of lettuce leaves. For many other attractive recipes, send for our FREE *King Crab Recipe booklet.* Japanese Crab Packers Association, 55 New Montgomery Street, San Francisco, Calif.

Genuine Northern Pacific Japanese Crabmeat is packed under the following leading brands: GEISHA, NAMCO, SAKHALIN, THREE DIAMONDS and BLUE FLAG; for sale at all good grocers. Inexpensive, too!

JAPANESE
Deep Sea
CRABMEAT

molded fish salad has that sharp tang and sophisticated appearance that make even informal entertaining an "occasion."

The next time you are in a quandary as to what to serve for a luncheon, dinner or evening party, serve canned fish, using some of these recipes and I'm sure you will be more than satisfied, culinarily speaking.

Creamed Seafood Supreme

4 to 6 tablespoonfuls of butter
6 tablespoonfuls of flour
1½ cupfuls of milk
Grated cheese
Salt and pepper to taste
1 tablespoonful of lemon juice
1½ cupfuls of crab, shrimp or tuna fish
1 small can of mushrooms

Make a thick cream sauce by melting the butter, then adding the flour and the milk gradually. Grate in enough sharp American cheese so that the sauce has a decided cheese flavor, and is thick enough not to run. Season to taste with salt and pepper and a little lemon juice. Next add the flaked seafood and the drained mushrooms. Place the mixture in shells, individual ramekins, or in a baking dish. Grate more cheese over the top and sprinkle with paprika, reheating it in a moderate oven (350 degrees) until browned. Note: Mushrooms may be omitted and other ingredients added, such as chopped parsley, pimiento, green peppers, etc. This recipe serves four.

Dresden Patties

"Dresden Patties" are boxes of bread about three inches square and furnish the hostess with a new and novel way to serve any creamed dish. To make these shells, cut a small loaf of bread in three-inch slices. Trim off the crust and cut across the slices, forming triangles, or leave in squares. Slice down around the center with a sharp knife, leaving a wall about half an inch thick and taking care not to cut through to the bottom of the case. Lift out center portion with a knife. Fry in deep fat, or toast on all sides in a slow oven so that bread will dry and toast evenly.

Clam Blanquette

4 tablespoonfuls of shortening
6 tablespoonfuls of flour
2 cupfuls of liquid (milk and clam broth)
4 egg yolks
1 can of minced clams
1 green pepper
1 small onion
1 pimiento
Salt, pepper and a pinch of cayenne
4 egg whites
Pinch of baking powder

Make a white sauce by melting the shortening, then add the flour, follow with the milk, and cook until thick. Pour this mixture over the well beaten egg yolks, stirring constantly. To this add the minced clam, chopped pepper, onion and pimiento, seasoning to taste. Lastly fold in the egg whites,

Ask for it by name

GOTTSCHALK'S METAL SPONGE
in the Sanitary Cellophane Bag

GOTTSCHALK'S Metal Sponge is spun from one continuous piece of special bronze alloy. Will not rust. No hard center or fabric to harbor germs and grease. It cleans and scours everything like magic and without scratching. There is never a sliver to harm the hands. Get one today.

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..IF HER SOUPS TASTE BETTER THAN YOURS..

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A.1. *Sauce*
A WHOLESOME RELISH

LIVE BIRDS

FOUR PAIRS ASS'T LOVE BIRDS (Parakeets) AND FINCHES FOR $15.00. Guaranteed Live Delivery anywhere in U. S. Also Wonderful Singing Canaries. *Write for Illustrated Catalog.* BIRD HAVEN, R. F. D. 2502, RESEDA, CALIF.

beaten stiff, to which the baking powder has been added. Pour into a well oiled baking dish and bake in a moderate oven (350 degrees) for thirty minutes. Note: When green peppers are not in season, chopped parsley may be used. This recipe serves four generously.

Molded Fish Salad

½ envelope of granulated gelatine
¼ cupful of cold water
2 egg yolks
1 teaspoonful of salt
1 teaspoonful of mustard
Few grains of cayenne
1½ tablespoonfuls of melted butter
¾ cupful of milk
2 tablespoonfuls of vinegar
1 cupful of chopped celery
1 cupful of canned salmon or tuna fish

Soak the gelatine in the cold water. In the top of a double boiler mix the egg yolks, slightly beaten, with the salt, mustard and cayenne; then add the butter, milk and vinegar. Cook, stirring constantly, until the mixture thickens. Remove from the fire and add the soaked gelatine and stir until it is dissolved. Cool slightly, add the celery and the salmon which has been separated into flakes. Turn into individual ring or fish molds, which have first been dipped in cold water. Chill and allow to become firm, then remove to a bed of crisp lettuce leaves. Note: Slices of stuffed olive make an attractive garnish. They should be arranged inside the mold before the mixture is placed in the mold. This recipe serves six.

Mother's Recipe for Fish Sauce

3 tablespoonfuls of shortening
3 tablespoonfuls of flour
1 cupful of milk
½ teaspoonful of salt
Pepper to taste
1 tablespoonful of chopped green pepper or parsley
1 tablespoonful of chopped red pepper or pimiento
2 tablespoonfuls of chopped sweet pickle
1 teaspoonful of grated onion

Make a thick cream sauce by melting the shortening, stirring in the flour, and adding the milk gradually. Season to taste with salt and pepper. When thick add chopped pepper, sweet pickle and onion, and serve immediately with any kind of cooked fish requiring a sauce. Note: If peppers are not available, use parsley for the green pepper, and pimiento or sliced stuffed olives instead of the red pepper.

to sprinkle a mossy roof with salt to kill the growth. When the moss dies, the wind will blow it away.

HOT FROM THE OVEN

— a tempting "beauty treatment"

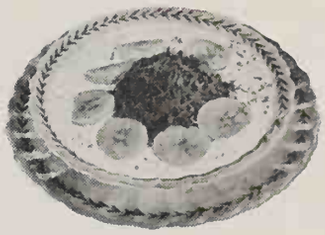
DON'T be too quick to blame passing birthdays for the tiny traces of tiredness on the face that looks back at you from your mirror. It isn't age alone that threatens fresh-looking velvety skins with dullness or steals a little luster from alluring eyes.

All too often, the face is the first place to show the danger signs of unnatural troubles within.

And that is why many women will take an extra interest in these muffins.

They are more than tempting — more than crisply tender and deliciously good.

An average size muffin made by the recipe on the package, contains about two tablespoons of full strength bran — as much additional bulk as the average person needs each day to correct constipation. When you consider what harm faulty elimination may do to complexions — you begin to see how important these muffins can be.



Also effective with fruit, berries, other cereals

the recipe on the *Whole Bran* package. Whole Bran itself makes a part of the difference — because it is the newest full strength bran in tender shreds with wonderful flavor.

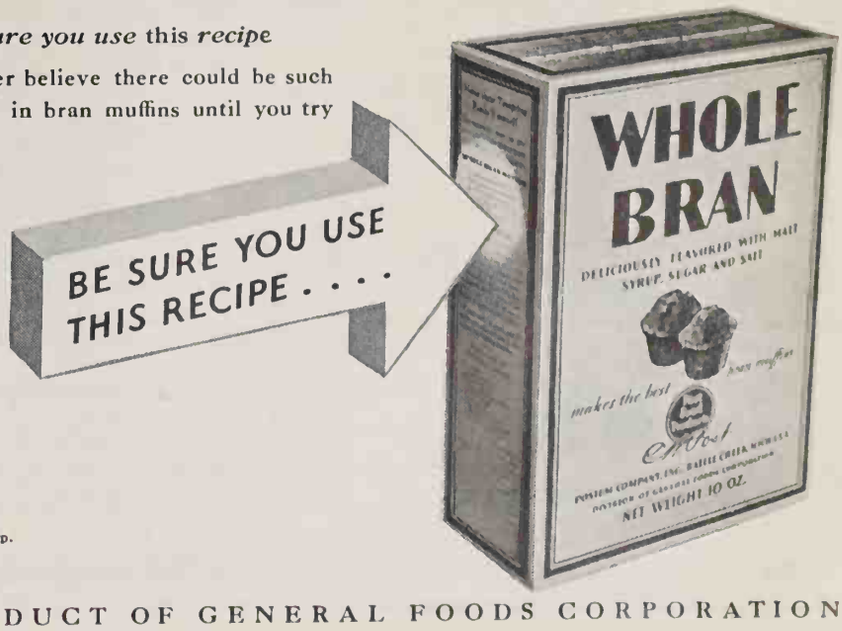
Serve these muffins often — you will find that they keep moist and fresh on the second day, and are delicious cold or can be quickly warmed in the oven. If you wish to develop the regular habits which are almost essential to health, you should have your full share of bulk food every day.

Make no mistake when you order. To get the best bran muffins you ever tasted — to get the benefits of full strength bran — be sure you ask for Whole Bran. It comes only in the blue and white package.

Cases of recurrent constipation, due to too little bulk in the diet, should yield to Whole Bran. If your case is abnormal, consult a competent physician at once and follow his advice

Be sure you use this *recipe*

You'd never believe there could be such a difference in bran muffins until you try



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Snow Flakes reach you as fresh as the milk left on your porch each morning. One of the great Pacific Coast "Uneeda Bakers" bakeries is but a short distance from your home . . . and supplies your grocer with oven-fresh Snow Flakes regularly. Three wrappings keep them so fresh, crisp and flaky you can serve them right from their bright red carton. They make so many things taste better—soups, salads, cocktails, midnight snacks—that you will always want one of the money-saving one or two-pound packages handy.

Uneeda

Don't ask for crackers—say

SNOW FLAKES

—in the familiar red package

18-a

NATIONAL BISCUIT COMPANY
"Uneeda Bakers"

My Favorite Company Dinner

By Peggy Bleitz of
Kirkland, Washington

WHEN there are just two in the family, and both work, a regular household routine seldom exists. Ours was no exception. Whenever possible Jim met me after work, and we usually decided then where we would eat. We numbered among our friends several other "working wives" and often, after work, we would form an impromptu supper party, first going to one of the public markets of which Seattle is justly proud, and deciding after we got there what we would buy. Then we would wind up at someone's apartment with each one doing his share toward the preparation of the meal. At other times we would go exploring for food, touring German, Italian, Mexican, Russian, Japanese, and Chinese eating houses. The latter was our favorite, and my favorite dish there still serves as the inspiration of "My Favorite Company Dinner."

Confronted with the problem of preparing a meal after work, for an officer of a steamship line noted for its cuisine, and one whom I had heard accused of being the best "two-fisted eater" on the Alaska run, but who liked something entirely different from the usual boat fare when he was in port, I was anything but composed. No last minute dash to the market in this case. This had to be "different" as well as good. After much consideration, Jim suggested chop suey—and plenty of it! Around this main dish we evolved the following simple menu.

Chop Suey Rice
Jellied Salad Rolls
Iced Fruit Wafers Coffee

The evening preceding our dinner we purchased the following:

1 small can of sliced pineapple
1 small can of pimiento
1 package of lemon gelatine preparation
½ pound of cheese for grating
1 or 2 lemons
2 large or 3 medium stalks of celery
Dried onions
2 medium-sized green peppers
2 cans of bean sprouts
1 can of broken pieces of mushroom
1 bottle of soy bean sauce
1 can of chicken broth (clear)
Choice rice
1 head of lettuce
1 box of berries or fruit in season
1 pint of whipping cream

Prices vary, but there will always be change from a five-dollar bill, even if one or two staples, such as butter or coffee, need to be replenished.

We had planned salad and dessert which could be prepared the night before. This we did according to directions.

Iced Fruit

Whip the cream. (Take out about 1 cupful after whipping for the salad dressing.) To the remainder add powdered sugar to sweeten, and about ½ teaspoonful of vanilla. Add crushed and sweetened berries or other fruit, and pour into a freezing tray of the mechanical refrigerator.

Jellied Salad

Dissolve the lemon gelatine in a pint of boiling water, and add 1 tablespoonful of vinegar, a pinch of salt, and a dash of tabasco if desired. While this mixture is cooling slice from the hearts of the stalks 2 cupfuls of celery; cube the slices of pineapple; grate the cheese; cut the pimiento in strips or bits; grate 3 or 4 tablespoonfuls from the center of a dried onion. As soon as the gelatine begins to congeal, add all ingredients and mix thoroughly. Cover the dish and place in the refrigerator.

Dressing

To the juice from the pineapple add the juice of one lemon; heat; mix together a pinch of salt, 1 tablespoonful of sugar, and about 1 tablespoonful of cornstarch and add to the hot liquid. Cook, stirring, until smooth and thick. Let cool. When thoroughly cold add about 1 cupful of whipped cream, folding it in and blending thoroughly. Place in a covered dish in the refrigerator.

Scrape the outer stalks of celery and cut in diagonal strips about ½ inch wide. Wash and remove seeds from peppers, and cut in strips. Place in a covered dish in the refrigerator, ready for last minute preparation of the chop suey. Wash and drain the lettuce, and place in the refrigerator in a bag or covered dish.

On the way home the following evening we purchased our rolls, wafers, table cream, and 3 pounds of lean pork and veal cut in about 1 inch squares, and a small amount of suet.

The first thing I did was to refresh myself, 15 minutes of a precious hour well spent. While I occupied the bath room Jim put on the rice water and set the table. When I emerged fresh as a daisy he took his turn with the shower. By now the water was boiling briskly. I added the salt, and sprinkled the thoroughly washed rice a little at a time into the boiling water, without stirring. Our stove is a three burner so the rice was removed to the oven element, turned low, where it cooked gently until all the water was absorbed. Next came the chop suey prepared in this manner:

Chop Suey

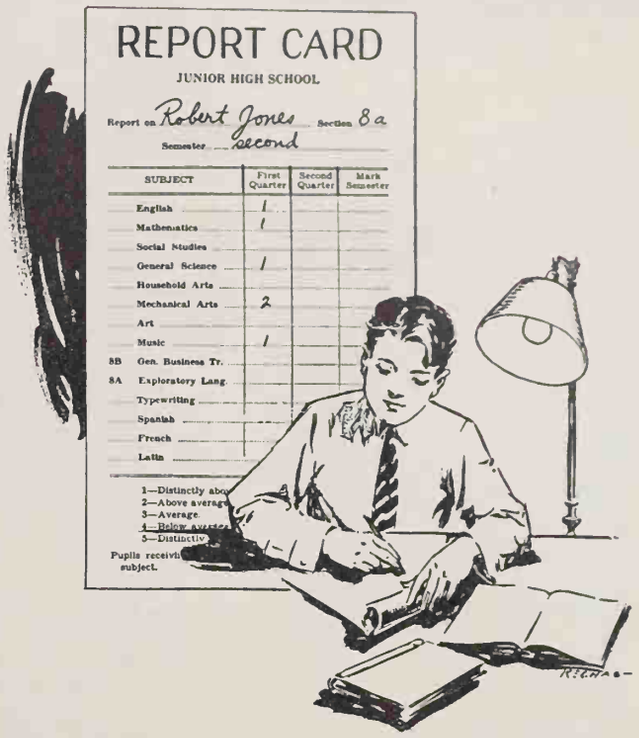
Use a large iron skillet for the meat and preferably an iron Dutch oven for the vegetables, though any large container will do. Place a little suet in each. While the pans are heating, peel and slice 2 or 3 onions. Remove the suet, and put the onions into the large kettle with the celery and peppers from the refrigerator. Stir frequently to prevent scorching. Brown the meat in the skillet and then reduce the heat to continue cooking. Add the mushrooms to the vegetables and continue frequent stirring. To the chicken broth add 2 or 3 tablespoonfuls of soy bean sauce, 2 tablespoonfuls of sugar and thicken with about 2 tablespoonfuls of flour rubbed to a paste with water. Stir until smooth, then let simmer. Do not cook the vegetables until soft. Cook them 10 to 15 minutes, then add the bean sprouts and cook another 3 to 5 minutes.

By now Jim was ready to help again, and we put the salad into the crisp lettuce cups while I slipped the rolls into the oven and started the percolator just as our guests arrived. All that remained to do was to combine the vegetables, meat and sauce, and take up in a large bowl. I put the rice in another large bowl, and dinner was ready to serve in less than an hour.

Although we no longer live in a small apartment and I have all day to prepare the meals, this particular friend always "orders" chop suey when he is in town. I vary the menu with fruit or melon salad, or tomato aspic on shredded wong bok, or Swiss chard as it is called in the markets, with mayonnaise and chopped almonds. A light pudding, fresh fruit, or fruit gelatine are variations of the dessert.

to hang a paper sack over the sink. Scraps, parings, and the like may be dropped into it while preparing the meal, keeping the sink tidy

"ELECTRICITY *costs so little* IN CALIFORNIA"



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Pick out the adults amongst your acquaintances who suffer from frequent headaches, nervousness, irritability and general inefficiency—poor lighting in the home is often entirely responsible for these conditions. Don't imperil health and eyesight through improper lighting.

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Pacific Coast

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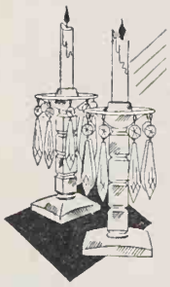
A non-profit organization supported by all branches of the Industry as an advisory bureau to serve impartially all users of electricity

OUTRAGEOUS FLATTERY



Candlelight lends a plain face beauty . . . makes a lovely face still lovelier. Outrageous flattery! But what woman can resist it . . . or wants to? Particularly if the candles are held in these graceful Fostoria candlesticks! They add so much sparkle, so much glamour to the dinner . . . and they're *so* inexpensive.

MAYFAIR DINNER

Hostesses of the smart world are sponsoring a new and very lovely dinner mode. From cocktails to coffee, they now serve each course at the formal affair in Fostoria Glassware. And never have dinner tables been so colorful, so thrilling. The graceful service illustrated is Fostoria's Mayfair pattern. It comes in chaste crystal, or glowing shades of Green, Amber, Rose or Topaz. You can see this smart Fostoria service at any of the fine shops.

A VERSATILE DISH

This Fostoria iced-appetizer set enables you to serve, and serve in style, tomato juice, fruit, crabmeat cocktail, clam juice cocktail . . . in fact, any chilled appetizer you can think of. Each set consists of an individual ice-bowl and 3 containers of different shapes and sizes that fit into the bowl. They come in several lovely colors and, considering their versatility, are surprisingly low in price.

HOSTESS AUTHORITY

Hundreds of thousands of women seek the advice of Helen Ufford, Hostess Editor of Delineator. Miss Ufford is a very warm friend of Fostoria Glassware. And she always uses Fostoria in serving those extremely charming luncheons at which she entertains distinguished guests of the Butterick Publishing Company.

•

You'll be glad to know that Fostoria is a thrifty *purchase as well as a thrilling one. At the better shops. Write for booklet, "The Glass of Fashion," Dept. S-2 Fostoria Glass Company, Moundsville, West Va.*

Eight Extra-Good Recipes

Apple Sauce Fruit Cake

Combine:

1½ cupfuls of thick, unsweetened apple sauce
½ cupful of salad oil or melted shortening
1 cupful of chopped nuts
1 or more cupfuls of chopped fruits (raisins, dates, figs, a few cherries, and the like)

Sift together:

2 cupfuls of flour
1 cupful of sugar
1 teaspoonful of soda
1 tablespoonful of cornstarch
½ teaspoonful of salt
1 teaspoonful each of cinnamon, cloves and allspice

Mix thoroughly, turn into two loaf pans of medium size, and bake in a moderate oven (350 degrees) for about an hour and fifteen minutes. This cake is very good plain, or it can be covered with any preferred icing. A wire potato masher is an excellent utensil to use in mixing this cake.

Apple and Chicken Salad

Apple and chicken salad, baked, provides an interesting combination of flavors. Core the apples and cut the skins in five slashes from the blossom to the stem end, so that when baked it can be peeled down to form a decoration at the base of the salad when it is served on the salad plate. Stuff with a mixture of cold chopped chicken, seasonings, cream and bread crumbs. Bake slowly at 350 degrees, and serve cold with mayonnaise.

Newport Pudding

Pare and core 6 medium-sized apples. Place them in a baking dish and pour over them a syrup made of ½ cupful of sugar, ¼ cupful of water and the juice of 1 orange, boiled together for five minutes. Cover and put into a moderate oven (375 degrees) to bake for 30 minutes. While the apples are cooking, make a boiled custard of 1 pint of scalded milk, ½ cupful of sugar and 3 egg yolks. When it is taken from the stove, add 6 crushed macaroons and ½ teaspoonful of vanilla. Fill the core holes of the apples with preserved ginger or gingered pears, pour the custard around them and bake 15 minutes longer. Top with a meringue made of the three egg whites beaten with 6 tablespoonfuls of sugar. Serve cold.

Apples and Spare Ribs

Arrange the ribs in a baking pan and put into a hot oven (500 degrees). After 15 minutes gradually reduce the temperature to 450 degrees, basting often with sweet cider. Allow about 12 minutes to the pound for roasting. When the meat is well browned, surround it with cored apples, having a little brown sugar in each cavity.

Sweet and Dainty

THAT also describes Fisher's New Cake Flour packed in the little handy sacks with the red draw string.

Milled from selected and washed soft wheats it is many many times finer than "ordinary" flour.

Your cakes will be light, fluffy, creamy white and will keep moist much longer.

Fisher Flouring Mills Co.
Portland Seattle Tacoma

Cook at medium heat (450 degrees) until fruit and meat are tender. Use the apples as a garnish on the serving platter.

Red Apple Salad

Pare and core apples and boil them until tender in a medium thick syrup, colored deep red with fruit coloring, and spiced, if one prefers, with cinnamon. Take from syrup and chill. Stuff with nuts and serve with boiled dressing.

Baked Pickled Orange Slices

Boil large whole oranges in a generous amount of water one hour or till tender, changing water twice and adding 1 teaspoonful of salt to the first boiling. Drain, cut into half inch slices, and insert 6 cloves in each slice. Prepare the following spiced syrup:

2 cupfuls of sugar
¼ cupful of corn syrup
1 cupful of vinegar
½ cupful of water
12 bruised coriander seeds
Contents of 2 cardamom seed pods
1 two-inch piece of stick cinnamon

Boil 5 minutes, add orange slices, and boil 15 minutes. Transfer to a casserole and bake ¾ hour in a slightly hotter than moderate oven (400° F.). If syrup does not completely cover the fruit, baste occasionally. Seal in sterilized jars. Serve with hot or cold meats.

Baked Pickled Whole Oranges

Proceed exactly as for Pickled Slices, except that small whole oranges are chosen.

Hollandaise Sauce

2 tablespoonfuls of butter
1 tablespoonful of flour
½ teaspoonful of salt
Yolks of 2 eggs
Pepper
1 cupful of water
1 tablespoonful of lemon juice

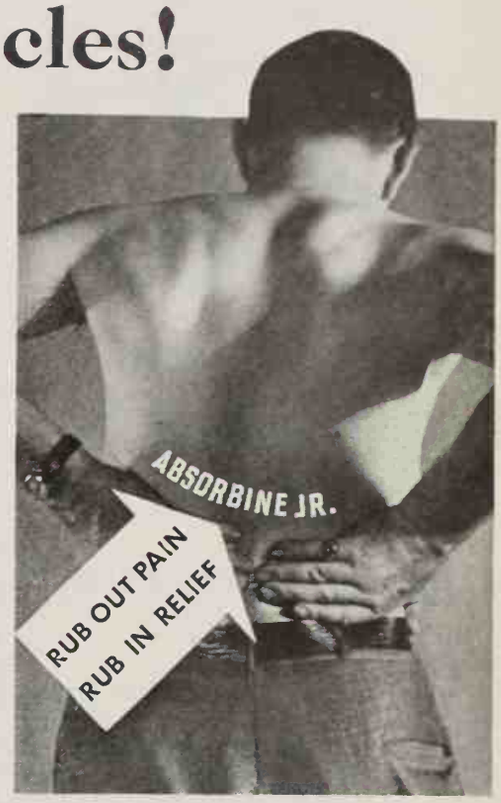
Melt butter and add flour. Bring to the boiling point, then add slowly to beaten egg yolks. Add salt and pepper and lemon juice and cook with constant stirring over hot water until thickened. Serve immediately.

Incidentally we may comment that the same sauce served with spinach instead of the conventional hard-cooked egg is most delicious.

While talking of vegetables which are simple but unusual, the small green scalloped summer squash should have its share of attention. I am always surprised at the small number of people who bake this vegetable. It is frequently steamed or boiled, then mashed and seasoned with butter and salt, but less frequently baked. Stuffed and baked it makes a most appetizing dish and is particularly attractive as a company dinner vegetable.

Stop SUFFERING!

Don't risk your job with aching muscles!



WHEN damp days start up muscular aches that threaten to lay you up, can you afford to miss several days from work to nurse away the pain?

Many people can't; and in most cases it's entirely unnecessary. For all those ailing muscles need is *double-acting relief.* Simply douse on Absorbine Jr., and as you massage it in, you can actually feel a flow of fresh, warm blood—easing into the congested muscles—easing out the impurities—easing out the pain.

This is because Absorbine Jr. is a safe "rubefacient." Doctors will tell you that it helps to stir up sluggish circulation and thereby relieves the sore congestion in muscles. Since Absorbine Jr. will not blister, it can be used with massage and so brings *double-acting* relief.

For 40 years, Absorbine Jr. has been a favorite among coaches, trainers, athletes. It's the wisest precaution against all kinds of muscular ailments. An excellent antiseptic. Price $1.25. For free sample write W. F. Young, Inc., 443 Lyman St., Springfield, Mass. *Canada:* Lyman Bldg., Montreal.

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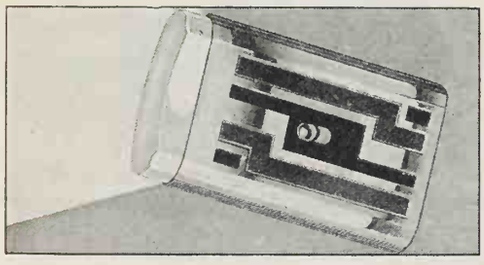
Two of the new, *extra long life* Eveready Flashlight Batteries supply power for the Wallite. These batteries have *metal* tops, instead of the old-fashioned, wax-compound seals. This *all-armored* construction keeps the power-producing ingredients fresh — stores up months of bright, certain light. (A set of renewal batteries costs only 20c!) The Wallite is finished in black or ivory. Gives a strong, brilliant light! See one and try it today. At all leading stores. Only $1.55, without batteries.



The new Eveready Pocket Light

Novel mechanism. Convenient size for vest-pocket or handbag! Beautiful red and black buffed French enamel finish. Bright, clear light. Carry one for awhile, and you wouldn't be without it. Only 85c, without batteries.

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SUNSET HOMES Consultation Service

Conducted by William I. Garren, Architect

A CHILD today would say gas comes from pipes, and so it does, transported to us from caverns under the earth. Magic stuff! A turn of the valve and cooking is begun, water is heated. Press a button and the house is warmed, the laundry is dried, the refrigerator cools and preserves our foods. In many places gas lights the streets and homes.

A new and interesting use of gas is the manufacture of dry or carbonic ice. The escaping carbon dioxide of the modern gas plant is compressed into a liquid and allowed to expand suddenly, thus forming a snow or frost which today is used to preserve western fruits and produce for eastern shipment. As it gasifies the CO_2 acts both as refrigerant and preservative.

Gas Appliances

GAS appliances have for the most part been standardized for efficiency and safety; the buyer would do well to look for the seal of the A. G. A. (American Gas Association) on all appliances for the home. It is recommended that all gas appliances be vented, for even though combustion may be said to be complete and non-injurious, venting is the better and safer precaution. Venting reduces the tendency in a room toward sweating of walls, grease deposit, and unpleasant odors.

Gas as Fuel

THE selection of a fuel for cooking, house, or water heating depends on many factors. One must consider the first cost of the appliance; its life and depreciation cost; the cost of the fuel locally for the work it is to do; its cleanliness and convenience. The sum of these factors will determine for each home or district what fuel is the most economical for use. Gas finds its popularity in cooking because of its convenience and cleanliness, in house and water heating for its low first or installation cost. Communities vary, but generally throughout the West gas is a relatively inexpensive fuel.

The Gas Range

THE modern gas range for cooking combines many features. The covered or lid top conserves heat and carries off combustion odors, when removed it permits quick heating, and when covered it allows slow simmering. The two sized, or two rate burners, one for rapid cooking, a smaller for continuous boiling, conserve gas and even up the cooking. The raised tip burner prevents boiling-over liquids from clogging the openings.

Automatic lighters, pilots and in some instances automatically lighted safety valves are features to be included in the modern range. Oven heat regulation is a splendid recent invention; after using it for a time, no housewife would consent to be without it. For roast or bread or cake, the oven can be kept at exactly the right temperature.

Oven insulation and oven pressure cooking are features of some stoves that all can appreciate, for no longer is it necessary to waste all the oven heat and advise the neighbors and guests as to what you are to have for dinner. Be discreet about your food preparation and confine it to the oven. The biscuits should be prevented from burning by the automatic clock shut off on the oven and not by the distended nostrils of the guests at bridge. And remember, stove polish is *passe;* white and colored enameled stoves are easier to keep clean.

Gas Water Heaters

GAS water heaters for the small home are the commonest type of appliance for heating water. There are three general types: (1) non-automatic; (2) automatic; (3) instantaneous. In the first or non-automatic group there are two types:—the coil heater separate from the water boiler, and the combination heater and storage tank. In the automatic group there are the same two, with the addition of the automatic lighting device controlled by the thermostat which lights the burner when the water is withdrawn or when the temperature of the water drops. Instantaneous heaters do not store up water unless attached to a boiler but rather heat the water as it passes through the coils.

Combination storage boilers may have coils under them, or they may have a gas flame under the boiler

EDGAR HARRISON WILEMAN
DIRECTOR OF
Barker Bros. Home Advisory Bureau

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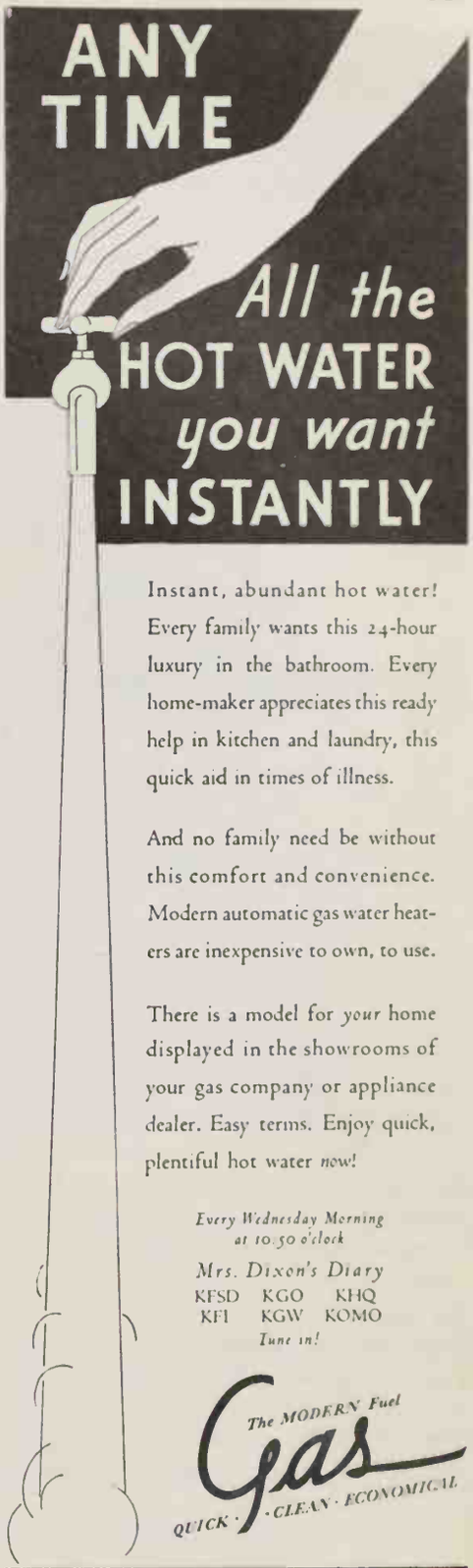
plate or an air column in the boiler. The coil type should not be used where the water supply is hard, as the small-diameter coils are likely to become clogged.

AS a matter of safety it is not good practice to vent more than one gas appliance on the same floor to the same chimney, for unknown escaping gas in one appliance may be ignited by the pilot in another. Gas appliances used with ordinary care are quite safe but safety precautions are more certain than care. Occasionally one hears of people who look for gas leaks or unlighted pilots with a candle. These persons rarely do this more than once. When you suspect that gas is leaking or a pilot has gone out, use your eyes and nose, and not a match. See that the appliance has completely cleared itself of gas before you light a match. Instantaneous heaters should have thermostatic or absolute control between water use and gas to prevent the water overheating or gas escaping. In all cases one would do well to deal only with reliable manufacturers or dealers of good manufacturing reputation, and use the products only as recommended by the manufacturer.

When gas is used in house heating the appliance should bear the A. G. A. label. This assures efficiency and safety of burner operation and quality of furnace. Do not use unknown cheap warm air furnaces. The first cost difference is only slight, but the grief difference is very great. Gas is used with greatest economy in warm air or other heating installations when it is thermostatically controlled or operated automatically by low, medium, and high flame control. In all house heating or in cooking, in order to bring the house or food to warm or boiling temperature a larger flame or gas use is required than is needed to retain and hold the heat afterwards. Hence the economy of three-flame or two-rate burners.

Gas space heaters are used quite generally. They are those known as radiant-fires, reflector heaters, cabinet heaters, log grates, gas-steam radiators, gas hot water radiators, gas warm air radiators, and floor or wall furnaces. Again use only the A. G. A. labeled products.

YOUR architect has made a study of these problems and when your home is designed by an architect he will study your needs and advise you on the proper installation. The local offices of the gas service corporation can be depended upon for guidance and data on all gas appliances and uses. On the Pacific coast the Pacific Gas Association maintains offices and will give complete information on all subjects when requested.



Instant, abundant hot water! Every family wants this 24-hour luxury in the bathroom. Every home-maker appreciates this ready help in kitchen and laundry, this quick aid in times of illness.

And no family need be without this comfort and convenience. Modern automatic gas water heaters are inexpensive to own, to use.

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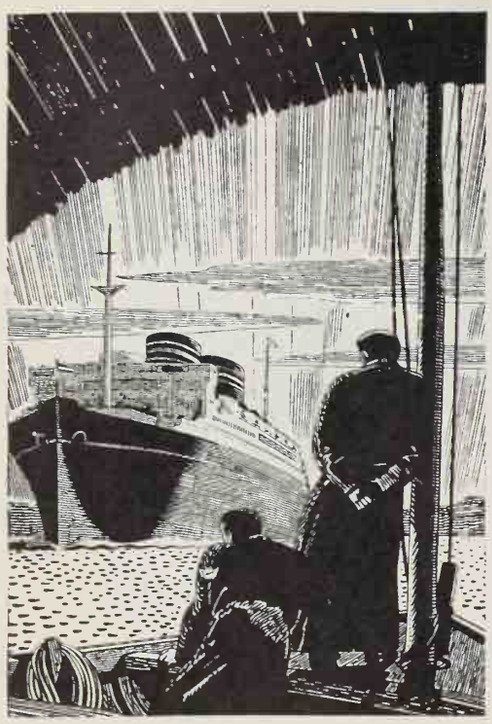

LOW FARES TO THE ORIENT

Special Summer Rates

NEVER BEFORE have rates to the Orient been so attractive to American travelers. Round trip summer rates to Yokohama are now equivalent to approximately one-and-one-half minimum rates in first, cabin, second and tourist classes. To Japan, China and the Philippines. De luxe first, second and cabin classes from San Francisco and Los Angeles. Cabin and tourist cabin from Seattle and Vancouver. • Every conceivable comfort of the twentieth century...magnificent dancing salons, tiled swimming pools, gymnasiums, public rooms—the pride of European designers—nurseries for the youngsters, and menus that reflect the culinary skill of masters. Splendid new motor ships in all classes.

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If you are going east, west, around the world or on a short vacation trip, write us for information. Tell us just what your problems are and we will do all we can to help you. Inquiries received by this department are answered by mail. Address Sunset Magazine, 1045 Sansome St., San Francisco.

Doing Europe in the Modern Manner

PERHAPS you wonder just what such a title indicates? Doing Europe in the modern manner means, among other things, doing it economically, and we have been scouting around these days for all the available travel bargains. Here is one we found in answer to the following inquiry:

Travel Editor, Sunset Magazine:
Do you have any information on an inexpensive trip to Europe?—H. O., Hollywood, California.

As a result of our bargain hunting we have discovered one of the most fascinating voyages offered the traveler of today for the sum of only $500—from San Francisco to Europe and return! And that $500 includes not only transportation, but living expenses on the continent, for a trip of two months' duration.

From San Francisco the trip is made to Galveston by rail (standard class) and from Galveston your voyage begins, over a route that offers so much color and pleasure that it may well be placed in the category of a pleasure cruise. Havana is the first port of call. Oftentimes calls are made at the Canary Islands. Coruna and Santander in old Spain are the first European ports of call. The ship then stops at Plymouth, England, long enough to land passengers and cargo, and proceeds to Le Havre, France. Special trains await the landing passengers on the pier aside the arriving steamer, and then you are off to Paris! The sailing schedules allow for 23 days visiting in and around Paris. You sail for home from Saint Nazaire, the shipping port of western France, over the same route, with the additional feature of calling at Vera Cruz, Mexico, thus including the Gulf of Mexico in your itinerary. Your return from Galveston is made by rail. This exceptional travel bargain of $500 includes your round trip rail and Pullman between San Fran-

A View of Victoria Falls

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Sunset Travel Service

◆ ◆

cisco and Galveston; the round trip by water from Galveston to Havre, France, using tourist cabin staterooms (recently converted from second class accommodations); and at the same time allows $219.50 with which to enjoy Paris and environs! If you wish additional information about this trip, we shall be happy to send it to you.

✣ ✣ ✣

Student Tours

FOR the student who wishes to study the Orient this summer, a tour leaves San Francisco on June 17 and returns again August 11, for the low rate of $454. Two optional extensions are offered which increase the tour to $625 or $690. These are conducted tours throughout, and present a most economical tour to the Orient, using special class accommodations.

For those who prefer to leave early in the month, another specially arranged tour has been planned to leave San Francisco June 2, returning on August 3. Using second class accommodations these trips can be made at a cost of $422.50 to $615, including hotel accommodations, meals, rail transportation, transfer of passengers between rail stations, steamer piers, and hotels, sightseeing, gratuities, services of English speaking Japanese guides, etc. Detailed information on both of these tours may be had by writing to SUNSET Travel Service Department.

Going South?

If so you will want a copy of the Arizona-New Mexico road map from the files of SUNSET Travel Service. A two cent stamp will bring it to you.

New Low Rates

Travel Editor, Sunset Magazine:

I am planning to go to Hawaii in March or April and would appreciate any literature you can send me. I have heard that the new S. S. Mariposa will carry cabin class. Is this true? If so, what is the cost of these accommodations?—E. C., Klamath Falls, Oregon.

The magnificent new S. S. Mariposa, to be inaugurated on the California-Australia service, will carry cabin class between San Francisco, Los Angeles, and Honolulu. The rates for cabin class are $75 for an inside room, and $80 and $90 for an outside room. Cabin class passengers enjoy their own deck, their own dining room, social rooms, etc. After April 1, minimum first class accommodations on this new ship will be available for as little as $110 between

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ORIENT ROUNDTRIPS REDUCED

Here and now—this very summer—is your chance to see the Orient! Never before has it been possible to make a roundtrip of the Pacific—to the Orient and return—for so little money. *Due to a favorable low rate of exchange the American Dollar now is worth two in the Orient.* 12,000-16,000 miles of luxurious cruising on Dollar Liners. Days filled with adventure! The most ideal vacation you can possibly imagine . . . A chance to become acquainted with the other half of the world. The Flowery Kingdom of Japan with its dancing geisha girls. The Paris of the East—Shanghai! The colorful, smart world of Hong Kong's British colony, the picturesque old pagodas of Canton.

Fares in effect April 1-July 31. All include a day in Honolulu. Stopover a week or more if you wish. Also special Java-Bali Extension at low fares.

Many advantages when you go Dollar Line

Sailings every week from Los Angeles and San Francisco to the Orient—with very liberal stopover privileges—make for ideal freedom in itinerary.

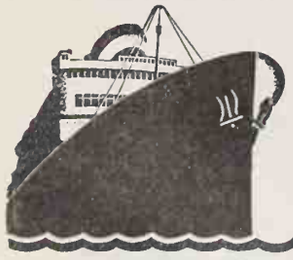
All staterooms are large outside cabins with twin beds, not berths.

Round the World . $1110-$1250 First Class. Visit 19 ports, 15 countries.

To New York . $225 First Class. Sailings every other week from San Francisco and Los Angeles, thru the Panama Canal. A day in Havana. $300 Round America, one way water, one way rail. . . . Panama and return $225.

See your local travel agent, or . . .

DOLLAR STEAMSHIP LINES



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Sunset Travel Service

Los Angeles, San Francisco, and Honolulu. We have sent descriptive material as you have requested, and in addition have sent a little booklet that gives information on correct clothing for wear on shipboard and in Hawaii. You will also enjoy the booklet outlining all-inclusive tours to Hawaii. These tours, you know, eliminate all worry about baggage, hotel accommodations, sightseeing, etc., for this is all included in the one tour ticket you purchase. Rates vary according to length of tour and hotel accommodations used in Hawaii.

✣ ✣ ✣

Did You Know

THAT Los Angeles is only 1 hour and 58 minutes from the San Francisco Bay Airdrome by a new air service recently inaugurated? There are two flights daily—9 a. m. and 4 p. m. The busy person, to whom time is money, may leave the Airdrome in the morning, arriving in Los Angeles in time for luncheon and an afternoon free for business. He may leave Los Angeles again at four o'clock, and be back in the Bay Region in time for dinner.

✣ ✣ ✣

Grand Canyon in Winter

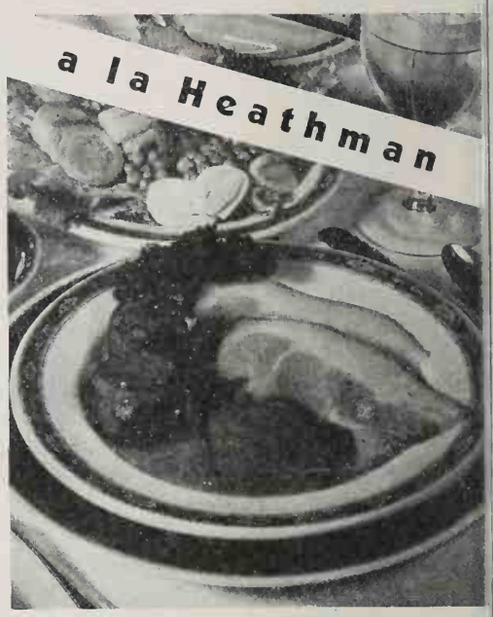
Travel Editor, Sunset Magazine:

My husband and I will have three weeks vacation beginning in January, and should like to make a trip to the Grand Canyon. Is it open at this time of year and would we have any difficulty driving there? We should like to include Tia Juana, the Petrified Forests, and other points of interest in that locality. Any maps will be helpful.—A. K., San Luis Obispo, California.

While winter throws its mantle of white over most of the country and particularly the mountains, the Grand Canyon south rim remains open the year around. You may find a little snow on the rim of the canyon, but you will also find it quite warm and comfortable, and you will have no difficulty in making the trip. Hotel accommodations are also available at this time of year. As long as you wish to visit Tia Juana, why not plan to drive first to Los Angeles, down to San Diego, and then across the border? After your visit there you might drive back up to San Diego and pick up Highway No. 80 across the Imperial Valley to El Centro, Yuma, and Phoenix. From there drive north to Ashfork and Williams and into the Grand Canyon. After your visit there, then, we suggest that you connect with No. 66 to Holbrook and visit the Petrified Forests just a few miles out of that city. Your return to Los Angeles would be on No.

HEATHMAN

BAKED HAM



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The HEATHMAN HOTELS

PORTLAND, OREGON

Sunset Travel Service

66 via Flagstaff, Oatman and Barstow. (Check on road conditions there before starting back, of course.) We are happy to send you a map covering this territory in detail.

✣ ✣ ✣

International Highways

SO many inquiries reach us each month concerning the contemplated International Highway that we are happy to review the progress of this project from time to time. Particularly is there an interest in that section of the highway which will pass through British Columbia and the Yukon territory into Alaska, terminating at Fairbanks. This part of the highway is to be known as the Golden Twilight Highway, and will follow some of the most beautiful valleys in the world and will, in all probability, pass near the 35-mile glacier stretch of the Columbia icefields. At present one may drive only as far north as Hazelton, British Columbia. From the southern end of this great international project we receive reports of good progress. The 190 mile new road from Panama City north to Sona in Panama is already in use, and quite a volume of traffic passes over this road each day. Watch future issues of SUNSET for a further report on the progress of the International Highway.

✣ ✣ ✣

Direct Service to Glacier

BEARING out the prediction of an era of Pacific travel, the railroads are cooperating to bring as many routes as possible to our very door. A new route of travel and trade between California, the Pacific Northwest, and the Great Lakes has been introduced recently. Freight trains are now operating over this new line, and passenger service will be inaugurated within a few months. This route traverses a country rich in historic lore and in undeveloped resources. It passes within a few miles of Lassen Park and Crater Lake Park, and also affords direct train service to Glacier National Park—an incentive to make Glacier a stopover point on your next trip East, without any additional cost.

✣ ✣ ✣

It's a good idea

To use ordinary adhesive tape to patch small rips or tears in automobile tops. Have the surface clean and dry, apply tape, pressing it carefully into place, then coat the repair with paint. After it is dry, repaint top.

The Vista House and Crown Point on the Columbia River Highway crowns a cliff 700 feet above the Columbia River. At this point, less than an hour's drive from Portland, a magnificent 50-mile panorama may be had of the Columbia Gorge.

The Fossil Beds on the John Day Highway, the most famous in America, a geological treasure-house as it is the tomb of prehistoric animals.

Klamath Lake, from The Dalles-California Highway in Central Oregon. World-famous Crater Lake National Park may be visited on this trip.

Along the Redwood Highway. The Oregon Caves are reached via this route.

The Oregon Coast Highway parallels the Pacific and joins the Redwood Highway.

OREGON'S HIGHWAYS

Offer you 4000 miles of beauty and variety

MAKE YOUR 1932 Summer Holiday the kind you've dreamed of . . . a trip to Oregon! For nowhere in the world has nature assembled a greater variety of things to see and do than in Oregon.

Oregonians imbued with the "welcome, stranger" pioneer spirit started a highway program in 1917, embracing over 4600 miles of hard-surfaced state highways which, to date, has cost $140,000,000, and is 85 per cent completed, making over 4000 miles of splendid roadbed available to our visitors.

For over 300 miles, the world famous Columbia River Highway parallels the mighty river of the West to the sea—an engineering triumph, hewn out of towering rock—revealing at every turn panoramas of awe-inspiring beauty.

The Old Oregon Trail . . the route of the pioneers and the "Course of Empire," extends east of the Columbia River Highway. Along this route, historical markers designate the scenes of thrilling episodes which took place during the early covered wagon days.

The John Day Highway, 300 miles long, passes through the vast range section of Eastern Oregon and on this trip the fossil beds at Dayville, the most famous in America, may be explored.

The Pacific Highway, paved like a city street from the Canadian border to the Mexican line, runs north and south through the state for 345 miles. The Dalles-California Highway, on the high plateau of Central Oregon, another "290 mile street" passes through the Cascade Mountain Playground—a region that is unsurpassed by the Alps in Switzerland for beautiful vistas and snow-capped mountains.

The Oregon Coast Highway for 408 miles parallels the mighty Pacific, reveals magnificent seascapes . . . passes through great virgin forests and joins the famous Redwood Highway to California!

And these are but a *few* of the beautiful trips awaiting you on your summer holiday in Oregon. Travel budgets go a long way in Oregon, too, due to excellent and reasonable hotel and campground accommodations, the low cost of living generally, and the easy accessibility to all points of interest throughout the state.

Plan now to visit Oregon . . . if you intend motoring, we'll send free road maps; or, you have your choice of routes by rail, plane, steamer or motor stage. If you are coming to Portland to attend the American Legion Convention or any one of several great national conventions in the Northwest, plan an extended stay in Portland and Oregon—*a better place to live . . . to work . . . to play.*

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Heatilator FIRE-PLACE

A New Sunset Department

by J. P. Cuenin

Sportsman and Sportswriter

Outdoor Life in the West

THERE are many reasons why big fish get away, but one of the principal causes for the loss of big as well as medium-sized fish, is the failure to examine and retie knots.

Take a fly fisherman for instance. He attaches a fly to his leader with his pet knot, and, whether the fishing is good or not, proceeds to cast for an hour or more. One faulty cast which snaps the fly even lightly puts a severe strain on the leader at the knot. The landing of a few fish also strains the knot, and in addition, the gut may be frayed where it comes in contact with the teeth of the fish. Unless the fly is cut off and tied, the first big fish that strikes is likely to break the leader at the knot and get away with the fly in his mouth. The proper thing to do is to retie at frequent intervals even though no fish are caught, and especially after one fairly large fish is landed, for the fight may have strained the knot to the breaking point.

The black bass angler, or any fisherman who is continually casting, should cut the knot and retie it after he has been casting for one hour. Every time a cast is made there is a strain on the line at the knot, and eventually weakness will develop at that point and the lure is either thrown away when a cast is made or a fish breaks away with the lure in his mouth.

Where considerable casting is done it is also advisable to examine the line at that point where it rests in the tip guide at the start of a cast. This applies to such outfits as black bass casting rods, or others where the cast is made from the reel, and not to fly casting rods and lines. The line is always pulled tightly on the tip guide at the start of a cast, and in time wear will show at that point. Many good anglers cut a short piece of line off the end to bring a new part of the line into play after they have fished for a day.

Many of the fish that were lost might have been landed if the angler had used a hook that was really sharp at the point. Few fishermen pay enough attention to their hook points. They will test their lines and leaders for strength, they will insist on a certain kind of a fly of a particular size, or hunt for hours for a type of bait which they think is needed, and never test the point of the hook.

If the hook has a dull, blunt point it will not penetrate deeply, and in many instances it will not even hook half of the fish that bite.

Before starting on a trip a fisherman should examine all of his hooks and sharpen those that are dull, and during a day on a stream he should occasionally feel the hook point, for even a sharp hook may become dull if it is pulled over a rock. Fly casters who are not careful on their backcast may strike a rock and take the keen edge off the point, or a spinner fisherman may drag the hook over rocks on the bottom of the stream. Those using bait can easily run into the same trouble.

A small flat file or one of the little grooved stones made for sharpening hooks should be carried, and used frequently. This precaution may prevent the loss of that big one and save the necessity of adding another to that long list of stories of "big ones that got away."

ALL fishermen know that gut leaders should be thoroughly soaked immediately before they are used, but once a fellow has completed the soaking job and attaches the leader to his line he seems to think that all thought of this important part of gear can be overlooked.

Even though a leader has been soaked for an hour, if the angler walks a few hundred yards along a stream from one fishing spot to another it

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San Francisco, Calif.,
Dept. FH-1.

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should again be soaked at least for a few minutes before he casts again. This advice is especially true if the sun is shining brightly and if the fishing is being done at rather high altitude. It is surprising how quickly a leader will become dry on a warm day.

If an angler stops to chat for a short time with another fisherman he must not forget to drop the leader in the water before another cast is made, or, if the stop is made by the side of the stream, it is a good plan to hold the rod so that the leader is in the water and not dangling in the air to dry.

Dry gut is very brittle. It will crack on the first faulty backcast, and a leader that is cracked will not land a big fish.

ONE of the most handy things out-of-door folk can carry in their kits is a small roll of adhesive tape. I always carry a roll of the half inch size, and with it I have made temporary repairs on various articles.

On one occasion when a friend and I were fishing far back in the hills I made a temporary splice on his rod that was broken. Without the tape it would have been almost impossible for him to continue fishing, yet when the job was completed he had a good day's sport.

Many good fish have been lost when a reel became loosened on a reel seat. A few turns of adhesive tape will hold a reel tightly in place. A broken gun stock can be repaired with the tape, and so can the handle of the camp axe. A cracked window on a car can be held together with this tape, and there is nothing like it for holding the tops on metal, glass or cardboard containers that are carried by campers.

WHEN a split bamboo rod is being taken apart it should never be twisted. A rod of this type will hold together on the heaviest strains of casting or the playing of big fish, but the glue that holds the strips together may be cracked by a twisting strain.

If the ferrules stick so tightly that considerable strength is required to separate them, all of the pulling should be applied in a straight line along the rod. A friend can help greatly to take apart a rod that is stuck, but if one is alone and cannot separate the joints in the ordinary manner of pulling, additional power can be applied if one will take hold of the rod with the hands behind the back, lower the rod until it is behind the knees, then grip the rod tightly and spread the knees so that they press outward against one's wrists. This gives a very strong straight pull.

Another household chore made easy

WOMEN don't scrub toilet bowls any more. There's a newer, nicer way to keep them brighter and whiter. A little Sani-Flush does the dreaded job in a few minutes!

Sprinkle a bit of this antiseptic, cleansing powder in the closet bowl (directions are on each can), then flush the toilet. Dirt and germs are swept away . . . the hidden trap that a brush can't reach is purified . . . odors go. And the plumbing remains uninjured.

At grocery, drug and hardware stores, 25c. (*Another use for Sani-Flush — cleaning automobile radiators. See directions on can.*)

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The Beauty Column

THE test of make-up around the eyes is, as in all other cases, whether it improves the appearance and whether it looks natural. Look yourself over coldly in the mirror, as you would a stranger. Particularly, look to your eyes. Everyone else does.

A recent survey of smart women in the large cities of the United States shows that at least 80 per cent of them have plucked or penciled eyebrows. Shape your eyebrows by all means, but not by plucking them to a tiny line across the top of each eye. Nothing makes a beautiful face more blank and expressionless than does this silly practice. Do remove the straggling hairs across the bridge of your nose and the little out-of-place hairs at the ends of the brows. Study your face as a whole, in deciding where to thin, where to leave well enough alone. Encourage a thick growth tapering off to a thin line and an attractive but not unnatural arch.

THERE is another eye-secret with which well-dressed and well-groomed women should be familiar, that is the value of eye shadow. Those who are not acquainted with it will be surprised to discover how much a faint darkening of the upper lid can do to the eyes. In fact, anyone troubled with dark circles under the eyes will find that the darkened upper lid makes these lower circles appear very much lighter. If you have brown eyes, use a brown shadow; for eyes of blue the blue shadow; and gray shadow may be used with any color of eyes for daytime wear. As always, beware of overdoing a good thing!

There are many excellent preparations for making eyebrows a darker color, and we suggest that you ask the advice of your beauty operator. Do be sure to keep your eyebrows brushed neatly. After powdering the face, always brush the brows with a tiny but firm-bristled brush, to remove powder and to train the little hairs in the way they should go. If you have no eyebrows at all, or colorless ones, then by all means create at least a shadow of some for yourself, using an eyebrow pencil in brown, not black.

For those of you who have not been generously supplied with eyelashes, an ingenious inventor has introduced artificial eyelashes, which really are very nice indeed. Women are using them everywhere and everyday, and they like them. I should like to tell you more about them, but space forbids.

—Jean Ashcroft, Beauty Editor.

The hard-water problem is simply solved

Do your white things turn gray when they're washed? Does your dishpan get coated with a greasy film when you do dishes? Is there a dirty ring around the bathtub when you've finished a bath? Hard water is the culprit! For hard water and soap combine with dirt to make a greasy discoloring scum that's unpleasant and ruinous.

Don't use hard water. Mel'o will make the hardest water soft as rain. Simply add a few tablespoonfuls to the water whenever you wash. White clothes will come clean as new snow . . . dishes will sparkle . . . baths will be luxurious. There will be no tell-tale ring around the tub. You will use less soap.

Use Mel'o for every washing job. Get some today. Your grocer has it in convenient 10c cans. The Hygienic Products Co., Canton, Ohio. (*Also makers of Sani-Flush.*)

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WATER SOFTENED with MEL'O
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A Different Northland

By ROGER G. WEARNE
Coeur d'Alene, Idaho

I had felt the lure of the Northland,
The land of ice and snow,
Where the chilled lungs wheeze and the eyeballs freeze
At sixty-eight below.

I had heard of the frenzied gold rush
In the days of '98,
When the power of might, be it wrong or right,
Was the force that ruled men's fate.

So I came to the mighty Yukon,
Where the White Horse Rapids rolled,
Where men had tried, had fought and died
To reach the yellow gold.

I felt its wordless challenge
To those who chose that path,
"I'll yield my gold to the strong and bold
Who dare to brave my wrath."

And some I knew had faced it,
Launched forth upon the foam
But to find their rest in the river's breast,
A lonely grave their home.

But where is this grim Northland
I came so far to know,
With its wintry chill that numbs the will
To fight the blinding snow?

I found a smiling landscape
With skies of azure hue,
And blossoms fair, with fragrance rare
The stranger's heart to woo.

I met a kindly people,
True blue from start to end,
And each would share the other's care
For everyone is friend.

The wraith of Robert Service,
The ghost of Sam McGee,
And Dan M'Grew and the Lady Lou,
All seemed to welcome me.

'Twas thus I found the Northland
In summer's bright array;
I know full well its magic spell
Will draw me back some day.

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THEY met and loved. He wooed and won her. That was back in '79. And for fifty beautiful years they traveled life's highway together. Today she is that dear, brave, silver-haired little "Granny" you so often see. Grandad's work was done first.

Now *she* is patiently looking forward. It is our great privilege to have contributed an important service to "Granny." Especially when rains beat down and wild storms rage, she finds deep contentment in the unfailing guardianship of the CLARK Waterproof Metal Vault which was suggested when *he* passed on. She knows that it is a safe, secluded sanctuary into which neither water nor any other element of the surrounding earth can intrude.

CLARK Vaults are made of specially processed rustproofed *enduring metal* because only metal is proof against water and against *crumbling.*

Each CLARK *Standard* Vault is guaranteed to fulfill its immaculate guardianship for *50 years!* CLARK *Special* Vaults of solid copper are guaranteed for *150 years.* Our *De Luxe* Vaults of *extra-heavy* copper are guaranteed *forever.*

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A beautiful lawn? Not if it's HALF-STARVED

BEGIN at once during the rainy season to assure yourself the beauty of a thriving lawn—but don't expect *half-starved* grass to grow well!

You will find this a splendid time to supply the plant foods most soils lack.

Not with manures and fish meal! They are deficient in some of the necessary elements.

Plants need 14 different food elements. Vigoro—*the square meal for plants*—is complete, balanced. It supplies *all* the elements plants must get from the soil.

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February Work In Southern Gardens

by Edna Betts Ketchum

HERE in Southern California, February is one of the best months in which to set out new plants, and to divide and reset old ones. The soil is full of Nature's beneficial rains, making it a real joy to get out and dig and cultivate.

Many of the perennials can be taken up and divided now. Among these are Shasta daisy, columbine, helenium, anchusa, Michaelmas daisy, valerian, coreopsis, *Dianthus plumarius*, erigeron, gazania, geum, helianthus, heuchera, pentstemon, phlox, physostegia, salvia, and veronica. At this time of the year, plants receive no setback when taken up and disturbed.

For those who are planning a new garden, I suggest that a sketch be made showing the permanent features of the grounds, filling in the borders with the desirable material, all drawn to scale. Shrubs for background, perennials, and foreground shrubs can all be purchased at a nursery making it unnecessary to wait for the plants to develop from seed. The following background shrubs are especially recommended for the new gardener: *Cocculus laurifolia, Pittosporum tobira; Myrtus communis; Arbutus unedo; Cotoneaster parneyi; Genista fragrans*, and *Viburnum sandankwa.* For the foreground might be mentioned *Hypericum moserianum; Loropetalum chinense* (prefers slight shade); *Pernettya mucronata; Osteomeles Schwerina;* and *Sollya heterophylla.*

There is still time to set new roses. If you are a newcomer to Southern California, you will not be disappointed in purchasing a few of the "old reliables" such as Golden Emblem, Hadley, K of K (Kitchener of Khartoum), Lady Margaret Stewart, Los Angeles, Lulu, Mrs. Charles Russell, Mrs. Lovell Swisher, Padre, Dainty Bess, Rev. F. Page Roberts, Rose Marie, and Wm. F. Dreer.

Gladiolus may be planted now, although bloom must not be expected before May or June. Set the corms 5 inches deep, in a sunny location, and refrain from watering them until above the surface.

Seeds of hardy annuals may be sown this month, either in a cold frame or in the open ground. California wild flower seed will germinate this spring if planted now. Do not start zinnias, asters, petunias, or marigolds until April. They love the warmth of late April or May.

The rainy season is one of the best times of the year to apply plant food to all permanent plants and shrubs, for the plants can use only the food in solution. The simplest and most satisfactory way to feed plants is to use one of the well-balanced plant foods. Plant foods advertised in SUNSET Magazine are reliable.

Poinsettias should be cut down now, and all the berried shrubs are ready for a good pruning. If the violas are growing too tall, cut them back a trifle. This will make bushy plants and will prolong their blooming period. Keep the flowers picked on the sweet peas and pansies.

If you pruned your roses last month, watch for aphis on the new growth. Have ready a nicotine spray in which has been dissolved a little whale oil soap; this will get your "bug." If mildew attacks the roses, apply dusting sulphur with a "gun."

Do not neglect your flower chart for 1932 as suggested last month. Have you noticed the following in bloom this month? Camellias, early flowering peach, *Acacia baileyana, erica melanthera*, Roman hyacinths, jonquils, sweet peas, stocks, marguerites, narcissus (Soleil d'Or), grape hyacinths, snowflakes, carnations, primulas, lopezia, and violas? These do not exhaust the list but happen to be a few that are in bloom in my own garden. I might suggest that all interested in camellias should take note of the blooming period of the different varieties.

Why not start a succulent garden this month? Perhaps you will say this is just a fad, but I am sure every amateur will become fascinated with these interesting plants, once they have a few really to enjoy. For the convenience of the beginner, I have made out a list of attractive succulents which should be a source of real joy to any plant lover. *Crassula impressa, C. tetragona; C. perforata; C. lycopodioides; C. trachysantha. Sedum moranense; S. Stahlii; S. guatemalensis; S. pachyphyllum; S. dasyphyllum; S. spathulifolium. Mesembryanthemum tigrinum; M. trichodiadema; M. deltoides. Aloe striata; A. variegata; A. arborescens. Agave filifera. Echeveria simulans; E. stolonifera; E. subrigida; E. crenulata* (*rosea grandis*); *E. pulvinata, E. setosa. Euphorbia cereiformis; E. caput-medusa.*

Garden Notes

By John A. Armstrong

Even the most experienced world-travelers seldom find their way to the Balearic Islands, that small but interesting and romantic archipelago in the Mediterranean Sea off the coast of Spain, but the U. S. Department of Agriculture has brought a little bit of the Balearic Islands into our own Pacific Coast gardens by introducing into this country a lovely Honeysuckle from those isolated Spanish shores. Lonicera implexa is the botanical name of this Honeysuckle, and unlike most Honeysuckles it does not climb but makes a good sized, spreading, semi-reclining bush, with long arching canes which droop outward and downward to the ground, the entire plant not becoming more than three feet in height. It makes a lovely neat bank of foliage, particularly to cover over a rock or other object in the garden, but its most entrancing feature consists of the exceedingly fragrant flowers, which are borne almost continually during the spring and early summer. The bloom is about one and a half inches long, with a long pink tube, becoming a creamy white as it ages.

The Balearic Islands have a climate very similar to that of California and this Honeysuckle, therefore, seems to thrive almost anywhere in this state, with the possible exception of those locations where intense heat is experienced. It does not require a great deal of moisture, for rainfall is scarce in its native home. Fragrant shrubs of this nature are more than welcome in our gardens, and we are going to get a lot of pleasure from this Mediterranean immigrant.

Pleases Both Eye and Nose

The Japanese Camellia, now becoming so popular in Pacific Coast gardens, sadly enough has no fragrance—in most cases, although certainly the beauty and symmetry of the flowers more than make up for the lack of perfume. A few of the Camellias, however, have a most delicious fragrance, possibly the finest in this respect being Jordan's Pride, a lovely variegated flower with big rose-pink petals, bordered with a broad band of white. Nobilissima, a peony type, double, pure white flower, is also quite fragrant.

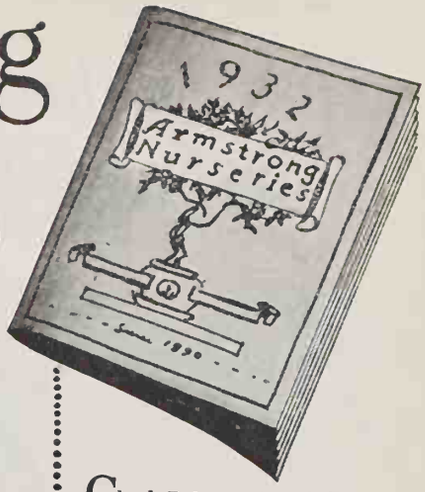
From the Land of Hula-Hula

One of the great glories of Honolulu is the Hibiscus. Unfortunately many of the finest of the Hawaiian Hibiscus will not thrive in California because they are a little too tender. One of the very best of those from the Pacific Isles, however, is a great success in California wherever the Hibiscus will grow at all. This is Agnes Gault, magnificent big long-trumpeted flowers of a most lovely shade of salmon-pink. This and the well known large single scarlet flower, Brilliant, are the two finest Hibiscus for our warm gardens.

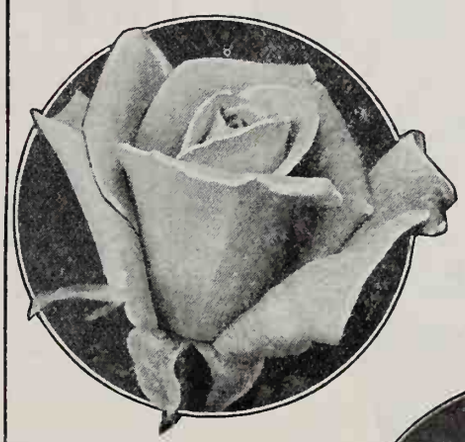
The Glory of the California Summer

During the hot summer months of July, August, and September, the interior sections of California are sometimes a little devoid of color, but there is one dependable shrub or small tree which always flaunts a mass of color at that season of the year wherever you see it, and that is Crepe Myrtle. The pink and the watermelon-red are, of course, familiar shades, and lovely they are. The white is a little more intimate in its beauty, but there is a shade only recently introduced from the Southern States which has an elusive delicate beauty of its own—a lovely lavender-blue. The plant is somewhat dwarf and does not grow over about eight or nine feet in height, but it is a most entrancing sight when in bloom. You gardeners living directly on the coast, however, from San Diego up, would do best to plant something other than Crepe Myrtles for they do not seem to thrive under the direct ocean influence. You have your cool coast climate, let the interior gardeners have Crepe Myrtles.

Armstrong ROSES you will enjoy in your Garden

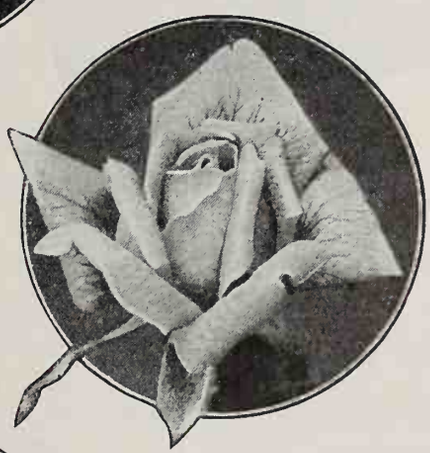


There's nothing quite as beautiful, enjoyable and costing so little compared with other joys of living as an Armstrong Garden of Roses. Plan now to start or add to your Armstrong Rose Garden.



PRESIDENT HERBERT HOOVER

Magnificent large buds of cerise, flame and yellow, deliciously fragrant. The bush produces great quantities of blooms.



You can rely on Armstrong Select Roses. Vigorous, healthy stock grown in our fertile rose fields, they are ready to bloom two or three months after you plant them.

TALISMAN

A sweet-scented beauty of red and yellow. The beauty of its perfect bud is irresistible.

MRS. G. A. VAN ROSSEM

A spectacular new rose of intense orange, the brilliant color intensified by the rich, bronze veins which stand out over the petals.

Every Rose Garden should have at least the three latest beauties illustrated here—you'll find it hard to realize that such magnificent color and beauty exist in roses. The list at right shows dependable varieties, which will make a rose-lover out of anyone. *Send the coupon and list* for your free copy of Armstrong 1932, 68-page catalog. You can order from it by mail with perfect assurance of satisfaction as thousands have done each year since 1890.

Check Below:—At left, Roses you now have. At right, those you might be interested in. Then mail this column together with the coupon below—and we will send you *free* our 1932, 68-page booklet containing complete catalog of illustrations and descriptions of Roses (some in full color), fruit and shade trees, flowering shrubs and other plants.

Pacific Coast Rose lovers proclaim these to be their favorites. How many have you?

☐ Angele Pernet, *orange*..... ☐
☐ Dame Edith Helen, *pink*..... ☐
☐ Duchess of Atholl, *orange*..... ☐
☐ Etoile de Hollande, *red*..... ☐
☐ Feu Joseph Looymans, *apricot*.. ☐
☐ General McArthur, *red*..... ☐
☐ Golden Emblem, *yellow*..... ☐
☐ Hadley, *red*..... ☐
☐ Hoosier Beauty, *red*..... ☐
☐ Imperial Potentate, *pink*..... ☐
☐ Irish Charm, *pink*..... ☐
☐ K. A. Victoria, *white*..... ☐
☐ Lady Margaret Stewart, *yellow*. ☐
☐ Lord Charlemont, *red*..... ☐
☐ Los Angeles, *flame pink*..... ☐
☐ Lulu, *coral pink*..... ☐
☐ Mme. Butterfly, *pink*..... ☐
☐ Mme. Edouard Herriott, *copper* ☐
☐ Mrs. Aaron Ward, *yellow*..... ☐
☐ Padre, *copper scarlet*..... ☐
☐ Radiance, *pink*..... ☐
☐ Red Radiance, *red*..... ☐
☐ Rev. F. Page Roberts, *yellow* ... ☐
☐ Rose Marie, *pink*..... ☐
☐ Souv. de Claudius Pernet, *yellow* ☐
☐ Sunburst, *yellow*..... ☐
☐ Talisman, *rainbow color*..... ☐

The most talked-of novelties of 1931-2 are:

☐ Caledonia, *white*..... ☐
☐ E. G. Hill, *red*..... ☐
☐ Golden Dawn, *yellow*..... ☐
☐ Impress, *salmon*..... ☐
☐ Li Bures, *pink-orange-red*..... ☐
☐ Mari Dot, *orange*..... ☐
☐ Portadown Ivory, *white*..... ☐
☐ Pres. Herbert Hoover, *multi-col'd* ☐
☐ Mrs. G. A. Van Rossem, *orange* ☐

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Aster, Calendula
Clarkia, Cosmos
Larkspur, Petunia
Salpiglossis, Stocks
Sweet Sultan, Zinnia

WHAT is more fitting than to honor the memory of Washington throughout this bi-centennial year by planting in our gardens the flowers he loved?

His gardens at Mount Vernon—famous in Colonial times—are still preserved. Many of the individual flowers have been improved, however, in their varieties and the flowers suggested for this celebration are today's finest forms of the flowers popular in George Washington's period—modern versions of the old favorites of our forefathers.

For your commemorative garden, we have prepared the special collection shown above. The packets of seeds included in this large package have a combined value of $1.60 if purchased separately. This special WASHINGTON'S GARDEN package is offered for only $1.00.

With the seeds is furnished a set of ten garden plans showing in detail effective ways of securing artistic effects. These indicate the relative height and width of the plants at bloom time, which governs the distance apart in planting and their adaptability to various arrangements.

LILLY'S
Established 1885

Ask your LILLY'S SURETY SEEDS dealer about this package. For lawn or garden information, write to

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Seattle, Washington

Notes by On Planting

THE first seed catalogues are now going into the mails. Be sure that you are supplied with all those advertised in *Sunset* Magazine. It pays to buy good seeds! Order early.

Order seeds and fertilizers at the same time. Then you will be ready for a flying start.

Don't forget to order a packet of Italian broccoli. You can grow it eas ly.

Get cedar stakes for beans and tomatoes if you can. They will outlast other stakes by years.

Plant beet seeds an inch deep. They are one vegetable that seems to relish being buried in infancy.

Try some of the Chinese cabbage, starting the seed early or wait until late turnip planting time.

Try some root celery this year. It requires plenty of moisture. The roots are fine for flavoring soups or for slicing in salads.

Get early cabbage and cauliflower seed started indoors. It is much cheaper than to have to buy plants at the last minute.

If you keep chickens or rabbits, plant a row of "chicken lettuce."

Give carrots a fairly dry situation this year. They make better roots if not oversupplied with moisture but they don't want drought.

Chervil is a pot herb you encounter in cook books but seldom see. It is allied to parsley in flavor, but liked better by many cooks. Plant a packet and get a new flavor in soups and stews.

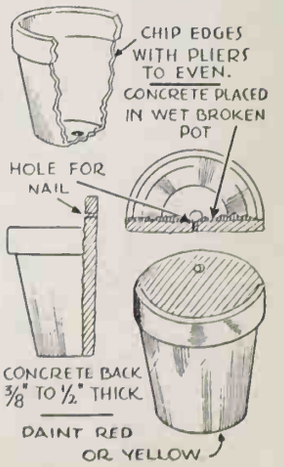
Plant your vegetables in rows instead of broadcast. It is economical of seed and gets bigger crops.

The earliest plantings should be shallow so the sun can warm the seeds.

Six pots will start enough cucumber vines to give early salads long before the regular outdoor planting can get into action.

Plan to put in a short row each of carrots, beets, radish, and spinach every two weeks.

Hanging Flower Pot


CHIP EDGES WITH PLIERS TO EVEN.
CONCRETE PLACED IN WET BROKEN POT
HOLE FOR NAIL
CONCRETE BACK 3/8" TO 1/2" THICK
PAINT RED OR YELLOW

When a flower pot is broken, cut it into two parts as shown. Soak it and set into soft concrete, making hole for nail. Let dry thoroughly and you have a good-looking hanging pot

Joe Bohl
Vegetables

French endive should be planted early to get big roots to store next fall. The bigger roots the bigger the heads which may be cut next winter.

Set plants a trifle deeper in the garden than they are in the seed boxes or seed beds.

Every garden should have an herb border. Plant sage for the beauty of its foliage as well as for its flavor. It is an excellent gray-leaved plant for the flower garden.

Fresh sage in poultry and other dressings is quite a different herb from the dried and powdered form sold in stores. It is much more aromatic. You can grow a row of sage from a packet of seed and harvest a supply this fall. It is a hardy perennial and easily grown.

Leeks are slowly working their way into western gardens. The big fat ones in the market have looked so tempting they have attracted gardeners. They are easy to grow and better than onions for soups and stews. They stand a lot of hard frost.

Don't despise the old-fashioned leaf lettuce. It has more "lettuce" flavor than market head lettuce. It's a fine spring tonic and comes early.

Try a row of cultivated mustard for greens. It is worth growing even if it sounds like a weed. Lots of leaf to it. Plant it early.

Parsley always takes its time about coming up. Better drop a short row in the cold frame for an early summer garnish.

Have a supply of peas on hand for early planting, as soon as the ground can be worked. They seldom rot from cold, wet weather.

Don't sow peas too thickly this year. You get more peas per vine when the vine has a free chance to do its best.

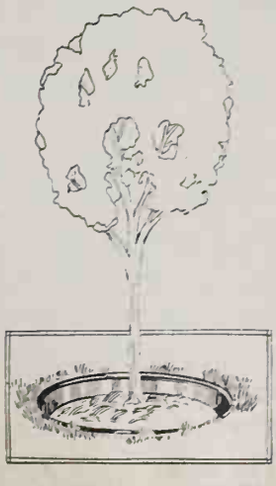
The gardener who can resist the temptation to overcrowd his plants has taken a big step towards success.

Set an old window or sash over the rhubarb, bank it up around the edges and bring on an early pieplant pie.

Soak spinach seed for a few hours in warm water and it will speed germination.

For Small Trees

In setting out small trees, cut a hole in lawn that will just hold discarded tire rim. Set rim flush with grass. Gives a neat finish and makes mowing easier



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Plant

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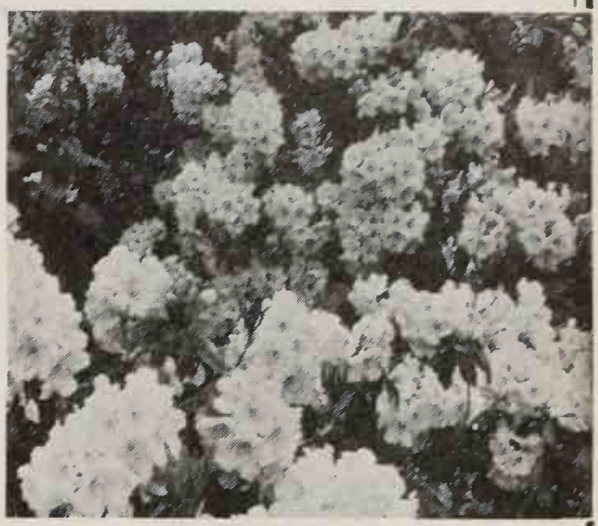

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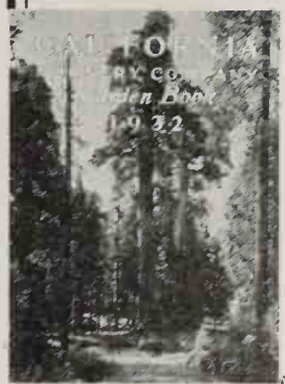
Our Rhododendron collection is the largest in the West. It includes both the recent introductions and standard varieties. Among the more popular for 1932 are "Alice," with its large rosy-pink blooms in compact clusters; and "John Walter," one of the best red varieties. Available in well-budded plants, that will bloom this season, or without flower buds at lower prices.

FLOWERING CHERRIES and Flowering Peaches should be planted now. Don't wait until you see them in bloom.



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Two feedings of Lōma —*four times as big!*

This year, with the prices so low on this most famous plant food, you can afford to give your garden liberal doses of Lōma. You will gather plumper and more plentiful vegetables, ahead of the season. Lōma-feed your flowers, too —you'll have bigger, sturdier plants, with colorful, plentiful blooms. And your lawn! After one application of Lōma, it will be a velvety carpet of green.

Lōma is the rich, complete plant food that helps nature make vegetables, flowers and grass grow. Clean, odorless, easy to use. You can get it, in six sizes, from all dealers in lawn, garden and florists' supplies—also the Lōma spreader, for convenient application on large areas. Tennessee Corporation, 61 Broadway, New York, N. Y.

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. . . for lawns, flowers, vegetables and potted plants

How One Westerner Grows Vegetables

(*Continued from page 16*)

ences to go out in our own back yard and gather those first tomatoes, ripened to perfection. They were peeled, chilled and served on crisp lettuce leaves with a few stocks of asparagus on the side, and mayonnaise dressing with a touch of French mustard, and we declare that we have never tasted anything more delicious. They were unexpectedly delightful, those vine-ripened tomatoes, and entirely foreign to our taste, for a tomato ripened on the vine can not be handled much, and is therefore rarely sold at the store. The tomatoes ripened faster than we could use them, and soon there were egg plants and peppers too, so we had to learn what to do with the surplus, both in making delicious and unusual dishes when they were fresh, and in canning them for winter use. Our peppers bore especially well so we saved the surplus in the following way: First, select perfect peppers without spots or bruises. Wash them, puncture several times with coarse needle and pack in crocks. Cover with an inverted plate and a heavy rock to keep them under the brine. Then completely cover all with a mixture of half brine and half vinegar—the brine strong enough to float an egg. Pour brine on cold. After two or three weeks, when they are quite wilted, pack in sterilized jars and pour over the same brine and vinegar and seal. When ready to use, cut off stem end, remove seeds and walls and freshen in water over night.

AS we protected our plants in the spring from the frost, so we protected them in the fall. Very often we have frost as early as late October and no frost again for weeks. To protect the plants from this early frost we put in stakes a bit taller than the plants, and at night spread canvas or sacks over them, and in this way prolonged their life.

Egg plants, tomatoes, peppers and cucumbers can be kept fresh for weeks with a little care. Wipe them, wrap in paper and store in boxes in the cellar. The tomatoes should be graded, putting the greenest in the bottom. And all vegetables to be stored must be free of bruises and spots, and must be clean and dry.

Do not think of a vegetable garden as something ugly. It can be quite charming. Ours was. Before June the mulch paper was entirely concealed under a jungle of leaves and fruit. The tomato vines in their green and red loveliness, a few artichokes left to blossom into exquisite lilac bloom among their strangely-shaped

RHODODENDRONS

2 marvelous collections

You've seen these glorious flowers in Golden Gate Park—now you can grow them in your own garden—splendid strong vigorous plants and the most remarkable values ever offered

Rhododendron De Luxe Collection No. 6

1 Catawbiense, 6-12 inch. Pink to purple, very hardy.
1 Pearl of Kenmore, 6-12 inch. Clear pink, fine foliage.
2 Ponticum, 6-12 inch. Lilac, species of Europe.
Prepaid 4 for $1.65

Rhododendron De Luxe Collection No. 5

4 Select Hybrids, 6-12 inch. Mixed, very brilliant colors. **Prepaid 4 for $2.90**

Cultural instructions with every shipment. Send for Special Rhododendron pamphlet giving full planting instructions, listing and pricing over 20 varieties.

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35,000 highest quality No. 1 grade, 2 year old everblooming field grown roses, grafted on big hardy thrifty root stock. We are the largest dealers in high grade grafted rose bushes in San Francisco. Never before have such magnificent roses been offered. All field grown selected stock.

SIX MOST FAMOUS EVERBLOOMING ROSES

Talisman (new). Beautiful long buds. Outside of petals gold, inside crimson.....**75c**
Briarcliff. Very fragrant, clear pink, long buds...**60c**
Souv. de Claud. Pernet. Finest golden yellow, long buds.....**50c**
Miss Rowena Thom. Charming combination of pink and gold.....**75c**
Sensation. Very dark crimson, strong grower, very fragrant.....**50c**
Margaret McGredy. Intense vermillion and old gold.....**60c**

The above six roses postpaid for only $2.90

Note.—You may select other varieties if you prefer. We have all the best varieties. Satisfaction guaranteed, or your money refunded.

BEGONIAS Tuberous Rooted Varieties

For shady places. As easily grown as a geranium. Send for special Begonia pamphlet giving full planting instructions, listing and pricing, 17 varieties.

Double—20c each, $1.75 per doz., postpaid.
Single—15c each, $1.50 per doz., postpaid.

Both in Red, Orange, Yellow, Rose, Scarlet, Salmon and Pink or Mixed.

Ruffled or Crispa Type—Mixed colors only. **15c each, $1.50 doz.**
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Pearceii—Novelty for edging pools, etc., yellow. **25c each, $2.50 doz.**

NEW GIANT DELPHINIUMS

These are the tall, majestic perennial Larkspurs in all the beautiful shades of blue. Strong 2-year-old clumps. Extra selected. Special 15c each, $1.50 doz., postpaid

TRANSVAAL DAISIES

Strong 2-year-old plants. All brilliant shades. Plant in sunny places.... **50c each, $4.50 doz., postpaid**

SPECIAL SPENCER SWEET PEA COLLECTION

Eight beautiful shades, each in a separate package. **Special, 50c, postpaid**

GIANT ORCHID FLOWERING GLADIOLUS

Grand mixture of beautiful shades.
Extra Special—25 Large Bulbs, 75c, 100 for $2.75, postpaid

Send Check, Stamps or Money Order for any above items.

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silver-gray leaves, the surviving eggplants covered with pale purple flowers and dark purple fruits, and green and red pepper pods abounding on brittle, green stems among luxuriant shiny leaves were, altogether, almost as beautiful as a flower garden.

Our adventure in back yard farming gave us almost spectacular returns.

Shrubs and Trees For Wet Soil

(Not Marsh)

Evergreen Dogwood (*Cornus capitata*)
Yellow Lilac (*Cestrum aurantiacum*)
Cestrum (*Cestrum fasciculatum*)
Red Cestrum (*Cestrum aurantiacum*)
Dogwood (*Cornus florida*)
Deeringia (*Deeringia baccata*)
Salal (*Gaultheria shallon*)
Mountain Laurel (*Kalmia latifolia*)
Oregon Grape (*Mahonia aquifolium*)
Banana Shrub (*Michelia fuscata*)
Tapeworm Shrub (*Muehlenbeckia platyclada*)
Pernettya (*Pernettya mucronata*)
Carolina Cherry (*Prunus caroliniana*)
Pussy Willow (*Salix discolor*)
Elderberry (*Sambucus racemosus*)

Trees

Horse Chestnut (*Aesculus californica*)
White Alder (*Alnus californica*)
White Birch (*Betula alba*)
Swamp Mahogany (*Eucalyptus robusta*)
Cottonwood (*Populus fremonti*)
Water Oak (*Quercus nigra*)
Weeping Willow (*Salix babylonica*)
Bald Cypress (*Taxodium distichum*)
California Bay (*Umbellularia californica*)

This is the way hollyhocks grow in the Northwest. Can any Californian match this record?

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. . . the plant food made for Western *Gardens and Lawns*

Just as certain conditions in the human system require certain diets, the food needs of soils vary. Here on the Pacific Coast, conditions make the soil largely *basic*...different in nature and food requirements from that of most of the country, which is acidic. *Naturally*, a plant food made for Western conditions produces best results.

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FLOWERS THE YEAR 'ROUND

Send for
PLANTING CALENDAR *Free!*

The makers of *Gaviota* Fertilizer have prepared a complete *Planting Calendar* showing when to plant seeds, bulbs and cuttings for year 'round bloom wherever climatic conditions permit...and for longest bloom elsewhere. The coupon brings it to you ... *free*!

TRY GAVIOTA! Forty years of successful fertilizer manufacture have made it the most famous brand in Pacific Coast agriculture. Now, specially blended for *your* flowers and lawns, it is available to you. Its effect lasts longer ... *and it costs less!* Try *Gaviota* ... the Western plant food for Western soil! Your lawn and flowers will be lovelier than ever.

● If your dealer cannot supply you, send $1.50 ($1.75 outside of California) for a 25 lb. sack, delivery paid.

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If you wish to order Gaviota, check the square below.

☐ Enclosed is $1.50 ($1.75 outside of California) check or money order. Please send 25 pounds *Gaviota* Fertilizer, delivery paid.

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Germain's Sensational New Novelty

THIS unusual offer introduces the latest creation of California's noted Sweet Pea Specialists. The "Los Angeles" is a giant early flowering, waved Spencer...fast-growing, vigorous. Its long stems usually carry four brilliant rose-pink flowers—the most exquisite sweet pea we have ever developed.

Simply mail the coupon below and get a generous trial packet of Sweet Pea "Los Angeles"—*absolutely free.*

We will also send our beautiful 1932 catalog—containing 112 pages, with 8 in full color—listing hundreds of Germain's famous California-grown vegetables, flowers, plants, roses and specialties, along with information on planting and care of your garden. *Mail the coupon now!*

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Some good perennial climbers are wisteria, clematis, honeysuckle, jasmine, bougainvillea and forms of ivy. Among the annuals there are some fine climbers for quick effects—nasturtiums, *Cobea scandens*, sweet peas, and Ipomea purpurea (morning-glory).

The culture of most vines is simple. Since usually planted in a narrow strip of soil, the hole in which they are set should be deeply dug and the soil enriched prior to planting in order to provide ample food. They will do best if sun and air are permitted to reach their stems, and if planted about 18 inches from the wall rather than flat against it.

Bulbs

THERE are two general sorts of bulbous plants: those to be planted in the fall for spring bloom such as tulips, daffodils, hyacinths, and freesias; and those to be planted in the spring for summer and fall bloom—dahlias; montbretia; cannas; tuberous-rooted begonias; tuberoses and tigridia. Lilies should be planted in the fall, as soon as obtainable from your seedsman or nurseryman. Gladiolus can be had in flower at nearly any time where the weather is not too severe, by successive plantings.

Most bulbs are of easy culture. Generally speaking they should be planted 2 or 3 times their depth in good light garden soil with some leaf mold and perfect drainage. The roots can be well-fed but fertilizer must never come in contact with the bulb. Bone-meal is excellent dug in about the bulb roots. Sand should be added to heavy soils to help the accession of warm air and ensure the escape of surplus water. Plant firmly and be sure there is no air space beneath the bulb. When flowering is over, cut stem below bloom spike, leaving foliage to mature the bulb until the leaves turn brown, at which time bulbs may be lifted and stored. In well-drained locations many bulbs will persist for several years without lifting.

Post Script

THIS month there wasn't space to print a very excellent article by Cecil Solly on rock gardens. If you would like to have a copy of this manuscript, which tells what to plant for consecutive bloom, send us a stamped, self-addressed envelope.—Sunset Magazine, 1045 Sansome St., San Francisco.

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Gaviota.....See page 47
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ADIOS

THAT totem pole pictured back on page 7 gives us an idea—we must build one here in the SUNSET Editorial Office. As we understand it, the original totem pole was just an awkward way of keeping a diary. The Koluschano Indians of the Northland built them in their front yards and when a chief killed a couple of polar bears single handed he carved out a hieroglyphic on his totem pole to remember them by. Or, if he went to war and came back with a belt full of scalps, that too was recorded in the tall block of wood. Not such a bad idea when you come to think about it!

■ ■

If we do carve a SUNSET Totem Pole (we could do the whittling, you know, between proof reading and other editorial duties) there must be a block near the bottom of the pole dated November, 1928, for it was then that we said good-bye to a beloved eastern magazine, loaded up the old Dodge, and started west to a new home and to the new job of editing SUNSET Magazine. This little corner of the totem pole is likely to be somewhat speckled with reminiscent tears by the time we get through carving, but even so we must chisel out that profile of the old Dodge, picturing it peering perilously around the mountain curves as if it, like we, were eager to know just what adventures lay beyond.

■ ■

Near the bottom of the pole, and on the opposite side, there must be another furrow painted jade green to indicate that first day at SUNSET when we spread those quarts of cheery paint over the old office furniture and got ready to put out that first issue of the New SUNSET, to be dated February, 1929. Of course the totem pole will carry also a tiny facsimile of that first issue of the New SUNSET—an issue that went to 125,000 western families. Then growing out of that facsimile and extending on up the pole like a barometer, must be a record of the magazine's increase in circulation since that time, registering first the 125,000; then 150,000; then 175,000; then 200,000; then the press run for this February, 1932, issue which is 225,000. Other and higher figures to be inserted later.

But that isn't all! Somewhere on the totem pole we must carve out government mail sacks, dozens of them to indicate the thousands and thousands of letters which you, our SUNSET readers, have written us—letters of encouragement, letters full of practical western homemaking and vacation ideas; letters inviting us to go Pacific Coasting in all parts of Sunset Land. Yes, we must keep the coping saw sharp to carve those dozens of mail sacks on our SUNSET Totem Pole. Then there are trips to be appropriately inscribed on this wooden memory book, little pictures of cabins in the redwoods, sunsets on high seas, mountain trails leading into the high places. How can we record them all, each a reminder of happy vacations and pleasant visits with pleasant people?

■ ■

A totem pole made in this year 1932 should logically carry floating dollar signs or some such interpretation of the recent depression but, like a sun dial, we count only the sunny hours. The space that would otherwise be devoted to depression data will be left blank for those better days which are to come—days when SUNSET will be a bigger, even better western magazine going to more and more homes west of the Great Divide. As we look in fancy on up this imaginary pole we can see impressive pictures, editorial dreams taking shape, visions of a magazine to which every man, woman and child in Sunset Land will point with pride.

■ ■

Ho! Hum! And what a silly Adios this turned out to be! Sometimes our typewriter acts like this and we can't do a thing with it. Seriously, though, we feel that we are building a sort of monument here at SUNSET Magazine—a totem pole, if you please, recording the progress of this all-practical, all-western magazine. Every time you write us a letter; every time you tell your friends and neighbors about us; every time you patronize a SUNSET advertiser, you help us in the building—help that we do appreciate more than we can possibly ever tell you.

—The Editors.

A useful, tireless servant ...yours to keep for $3.45

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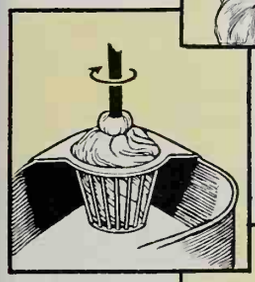
Wringing a mop this way is too much to expect, even of a servant



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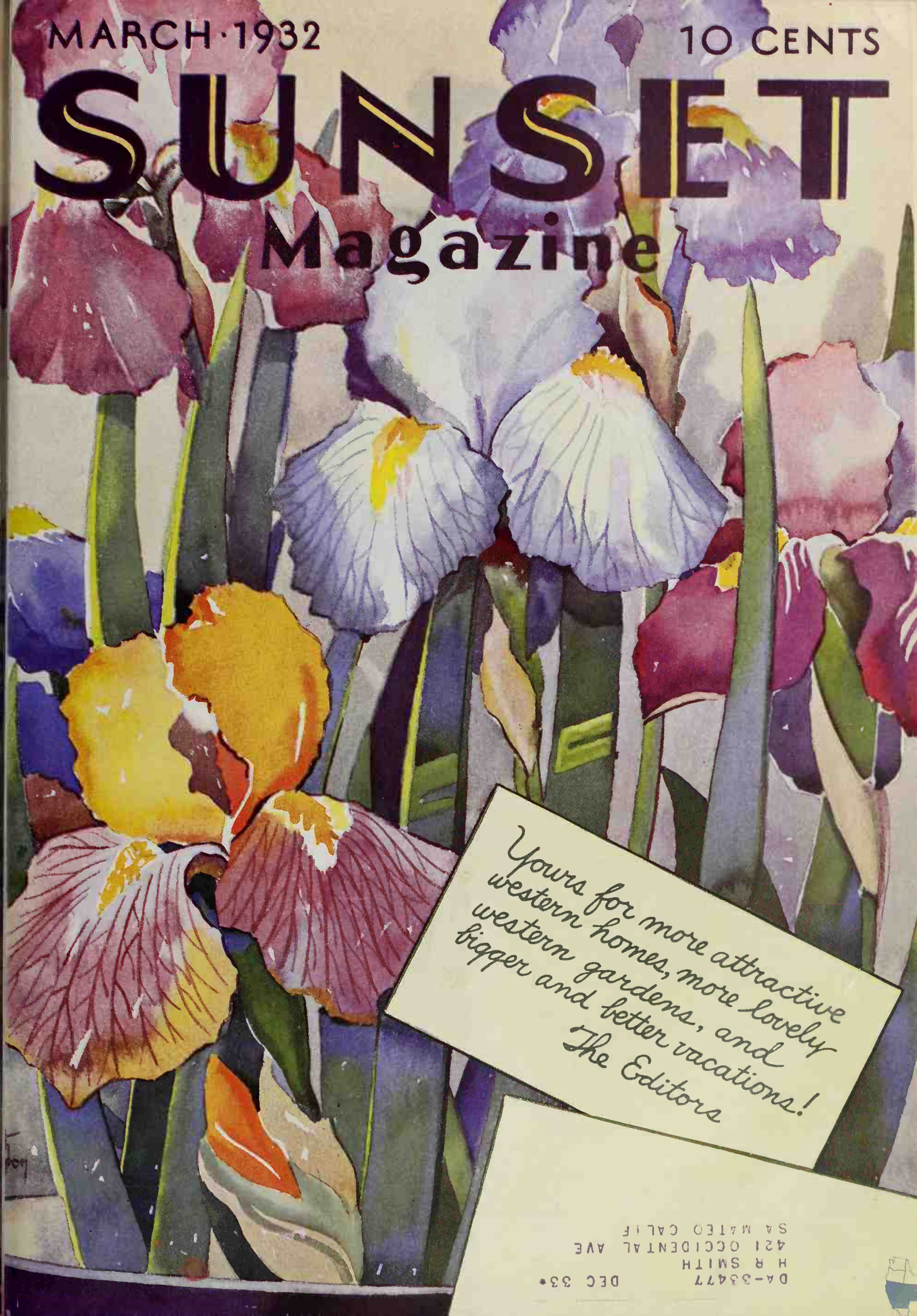

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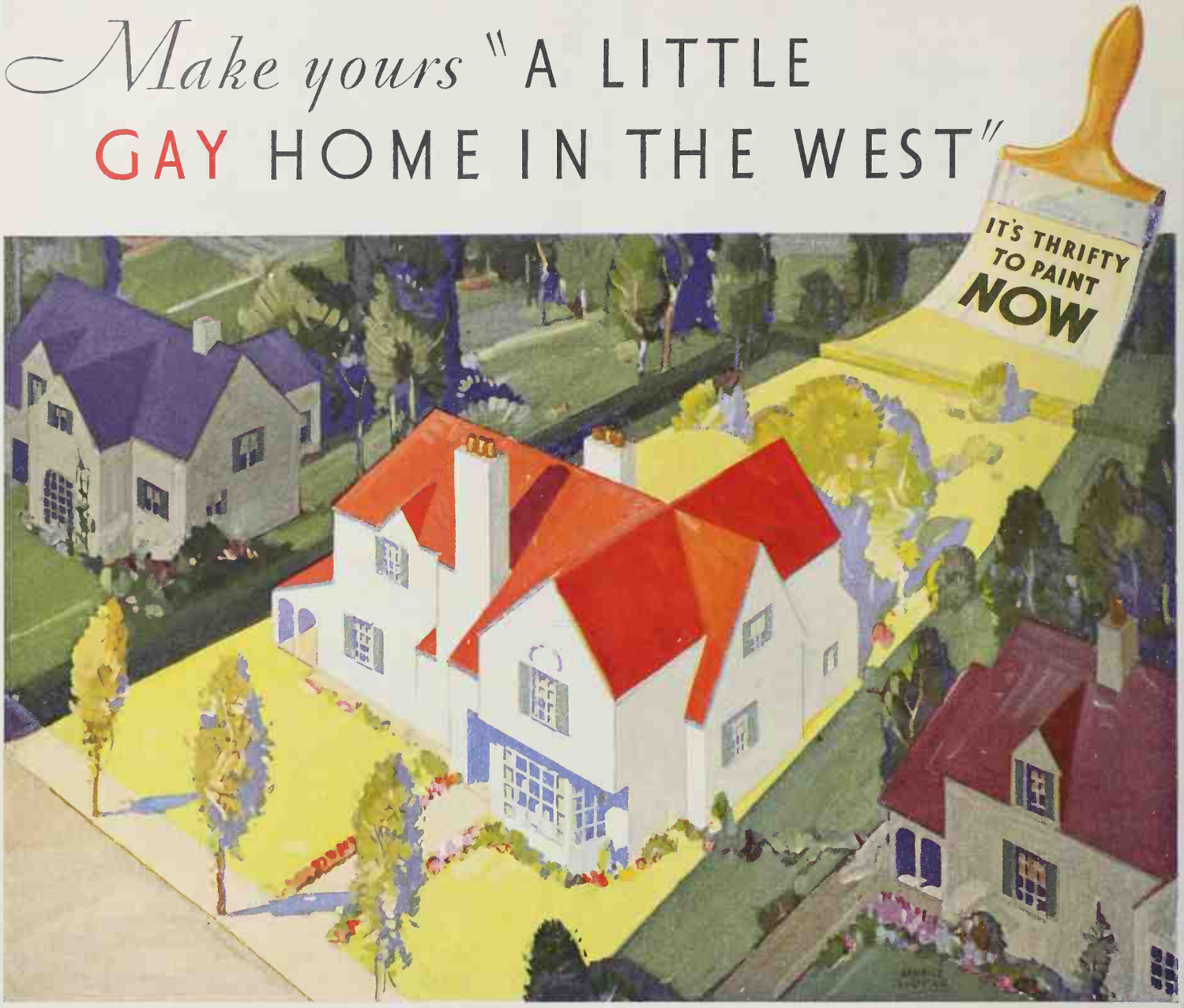

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SUNSET Magazine

THE PACIFIC MONTHLY

VOL. 68 MARCH, 1932 NO. 3

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Around the West In Forty-Seven Days

A Motor Trip In Which a Family of Two Traveled Comfortably Yet Inexpensively

By R. L. Prather
La Mesa, California

THIS is not a descriptive tale, but an endeavor to be helpful to those who contemplate a trip on a limited budget. You may plan a very different route but the writer believes the cost will average about the same in any Pacific Coast territory.

Preparation

After deciding upon your route, get detailed information from your automobile club concerning road conditions, weather, and auto camps. Have your car gone over by a reliable mechanic. Be sure your tires are good and provide two spares in good condition. Safeguard for happiness. Disregard hearsay tales of hardships and peril ahead. Get authentic information. Do not dread anything but take everything as it comes—good naturedly. Determine to have a good time and you'll have it.

Equipment

For those who like to stay at auto camps, we recommend the following. A small cooking outfit in a light container—a fibre packing case will do. (Squares pack into your car better than rounds.) Save money by carrying your own bedding; the auto camps charge 50 cents extra for each bed supplied with linen and blankets. Roll your bedding in a waterproof, dustproof tarpo, or oil skin if you are to carry it on the outside of your car. (Our bed roll rode on the back seat.) Be sure of your lashings if the roll is tied on. A roll saves time and keeps cleaner, also saves space. Carry a large thermos jug always full of water. Carry small ones for drinking water or coffee. Take no perishable food, butter, milk, or things to spoil. You can buy better than you can carry. A first aid kit may never be used but it is a good thing to have. A pair of good field glasses is invaluable.

Clothing

The minimum of clothing is wisest. Mrs. Prather wore wash dresses with one "dress up" outfit, and the fewest possible extras. Men's suits travel best on hangers. Carry old shoes in paper bags for tramping and store them in crevices between bags and other equipment. Omit heavy boots, puttees, breeches and picturesque stuff that so many feel are necessary while "roughing it." Dress ordinarily and be comfortable. Smoked glasses or eye shields are good to have. Take a camera if you like but remember that good pictures may be purchased all along the road. After your equipment is assembled go over it and discard as much as possible. You'll be glad of the omissions later. Most "indispensables" are only excess baggage.

Finances

Carry traveler's checks—accepted everywhere—in tens or twenties. Estimate days en route, cost per day, and carry funds accordingly. Do not blame people for declining personal checks. They get stung a lot. Do not carry much cash, and leave jewelry at home or in the bank. Then you cannot lose it.

Automobile

Do not tinker or fuss with the machine. Wash it when you get home. You must accept soil as a part of the fun. Have car serviced properly and gone over at regular intervals. Maintain gas, oil, grease and car needs watchfully. Be kind to your car and it will pay back.

Cabins

You can rent cabins at $1 up per night for two persons. With shower, toilet, gas range, bed, springs, mattress, and garage alongside from $1.50 to $3.00 according to "de luxury." Double cabins or family accommodations increase in cost with the size of the party. All camps enforce "Quiet" after ten at night. If the morons who may be next door disturb you, remonstrate firmly and if that fails call the manager. He will back you up. Most cabins are sanitary but precautions are necessary the same as anywhere. Disinfect your feet after a shower. "Athlete's foot" is prevalent everywhere and cabins are no exception. Remember you have the privilege of inspecting and rejecting. Stopping early in the afternoon gives you choice of cabins. Late drivers usually find camps filled up.

Precautions

Use safety measures as at home. Go slow on curves, and over blind hills keep away over to the right. There is the inevitable fool coming around the curve on the wrong side or over the hill in the same place. Most drivers are careful and courteous but you must guard against the lunatic fringe.

Be Sure

Do not guess at anything. Ask questions. Most station men are willing to tell you things. Be sure of your gas supply, your oil, your water and tires. Avoid night driving if possible. Unknown roads and grades are a hardship when you are handicapped by darkness. Start early and enjoy the wonders of the morning. Turn in early and save your nerves. Do not try to make miles. Make a pleasure trip instead. Now that we have all that off the chest we shall proceed to tell you how we two did it.

Around The West In Forty-Seven Days

(*Continued from page 7*)

The Sketch Opposite Maps Our Travel Tale and Trail

THIS last summer (1931), we drove 4,997 miles in 47 days, at an average cost per day of $5.93. In round figures, 5,000 miles at $6 a day. We visited Zion Park, Bryce Canyon, Salt Lake, Yellowstone Park, Idaho, Oregon, Columbia Highway, Mount Hood Loop, Portland, Olympia, Hood's Canal, Port Angeles, Olympic Peninsula, Lake Crescent, Redwood Highway, San Francisco, Roosevelt Highway and back home without an accident or close shave. Two punctures, both in sight of a station. The cost included everything, gas, oil, car servicing, meals, cabins, two nights in hotels, full meal at noon in cafes, and the various incidentals. Carrying a bed roll saved us $23.50.

Leaving home, 11 miles east of San Diego, at 4:36 A. M., June 8th, 1931, we breakfasted at Escondido. Lunched at Victorville and stopped for the night at Barstow, 183 miles, a plenty for the first day. Good cabin, $1.50. We alternated at the wheel—driving an hour each and always walked around the car when changing. That makes it easy going.

Out of Barstow, with the "Desert" ahead, at 4:45 A. M., and we licked it to a frazzle before noon, comfortably. We had some luck in showers ahead of us. Do not dread deserts. Respect them and get over them while it is cool. Most deserts are only a name nowadays. We saw some fine yuccas in bloom and the Joshua trees were great. Into St. George, Utah, at 4:10 P. M., for the night, 300 miles. Fine cabin, hotel furnished, with complete kitchenette for $2.50. (Watch your radiator heat between Mesquite and Yucca—the best cars boil on that grade when the wind is from the rear.)

OUT of St. George at 7:20 A. M., and into Zion Park at 9:45. Register the car, $1. Out over that marvelous switch-back road and through the tunnel with all ease. Lunch at Mt. Carmel and on to Ruby's for the night. Good room for $2, and fine food. Miles, 142.

Into Bryce Canyon (6 miles) for the sun-rise over the splendors. Really you are not "into" the canyon but on the rim. Payson, Utah for the night, good cabin $1.50, miles 235.

Into Salt Lake City at 9:00 A. M., next morning and into a fine camp where cabins of all kinds and prices are available. Ours was $2.25. We enjoyed the city and its many places of interest. Miles, 67.

After three days resting up we rolled out at 7:45 A. M., lunched at Preston, Idaho, and stopped for the night at Pocatello. Good cabin for $1.75, but noisy locomotives disturb sleep. Miles, 192.

Out at 6:15 A. M., and into the gate at West Yellowstone Park at 1:30 P. M. Miles, 213. Yellowstone cabins are various in kind and price. Good food may be had at cafeterias at reasonable prices. (See U. S. A. printed matter for particulars.) We make no attempt at description. Stay a day or a week as your fancy dictates. It's cold at night and the bears are a nuisance. Not dangerous but just pesky in getting into cars and destroying things.

WE retraced to Pocatello and over Route 30N and 30, via Burley, Twin Falls and Boise, Idaho. Fair road. Advice to those who want to enjoy any trip: Drive west in the forenoon and save your eyes from the glare of the afternoon sun on your wind shield. The same applies to driving east. Drive with the sun behind you and be comfortable. Turn in early and avoid long, tiring stretches of "making miles."

Now there is a fair idea of experiences, camps, miles, cost and trips. We liked it all. Southern Utah people are slow to grasp the fact that tourist trade is valuable. Some of their roads could be better. Nevada needs a lot of surfacing and improved roads. Idaho and Eastern Oregon are getting the best of new road improvement. But we drove it all in considerable comfort and with a lot of pleasure.

Portland is worth several days sightseeing. Mt. Hood is fine and the new Loop Road good. Good cabins $1.50 to $2.00. Good food reasonable. We noticed a marked reduction in food costs everywhere. We passed up Seattle this time in order to spend a little more time on the Olympic Peninsula but to others we recommend speeding up a bit in order to have several days in and around that City Beautiful.

We pioneered in the modern way out to Olympic Peninsula, stopping over night on Hood's Canal. Great summer climate and a natural playground.

Fair gravel road to Lake Crescent via Port Angeles. Forests primeval and many camps along the lake. Our cabin sat on the rim of the lake in giant fir trees, charming, restful. Primitive but comfortable. Wood stove, kerosene lamp, shake roof with the rain pattering on it at night. We're going back. The highway will be completed around the peninsula and we will drive via Aberdeen and make the circuit.

Retraced to Olympia, via Hood's and through Portland's east side, to camp at Jefferson. Back into the big parade again with thousands of cars whizzing past. Some one up there made a rough rhyme that fitly expresses it:

"They're goin' like hell—nowhere,
"They'll do nothin' when they git thar."

Redwood Highway as usual was enjoyable in every mile. A new park just added at Bull Creek Flats—contributed by millionaires. More advice: Drive slowly and enjoy all this wondrous land. Let the speeders rage. Most of the road is wide and the criminally insane will miss your fenders. A conversation overheard seems to fit in here:

Flaming Youth: "I made the Redwood at 55 miles an hour."

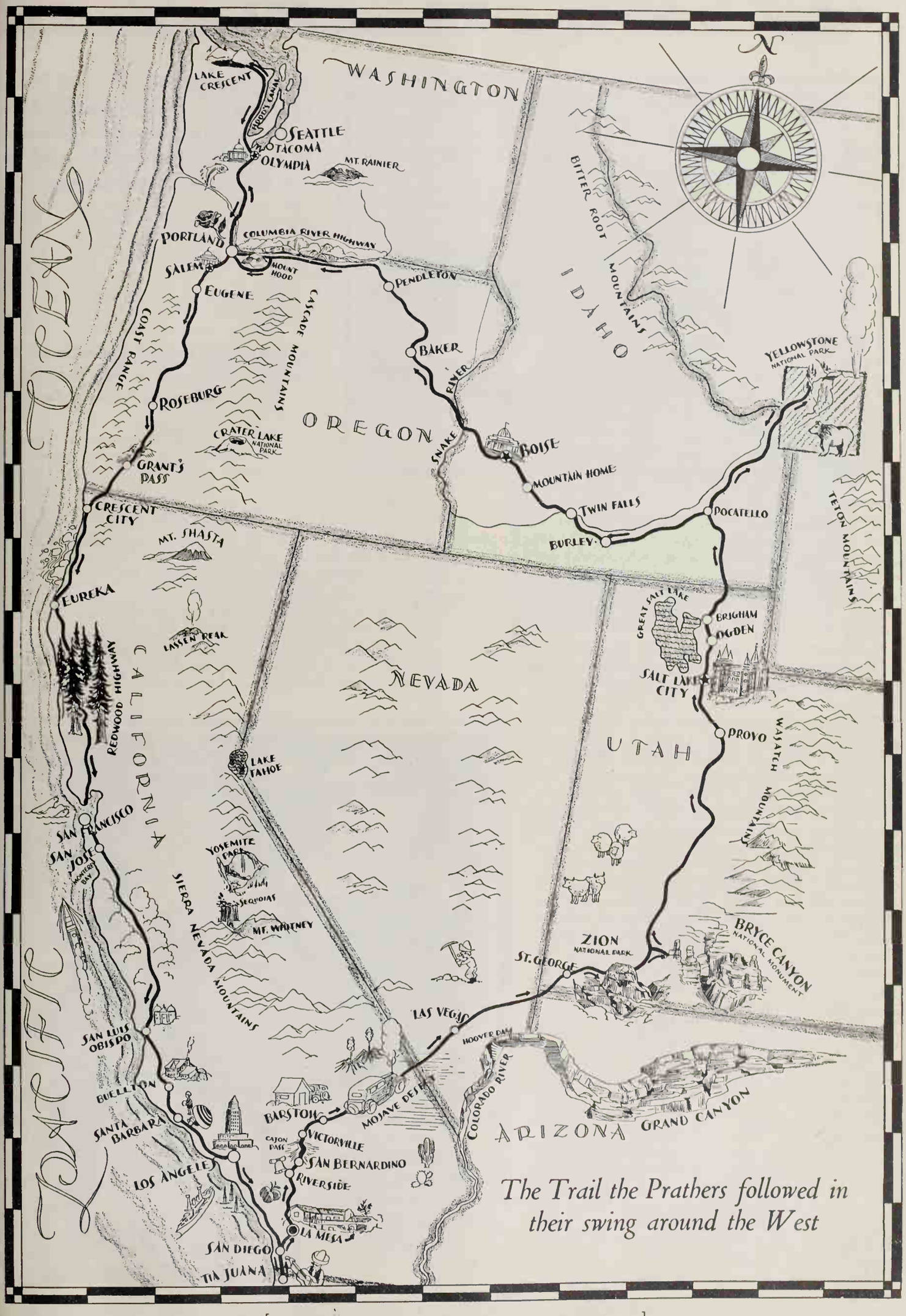
Old Timer: "And what did you see?"

Flaming Youth: "Nawthin' but a lot o' slow pokes and yaps rubberin' at trees."

Many new camps and fine cabins along the Redwood. You may pass up the "resorts" and jazzy places and thereby gain a lot of refreshing sleep.

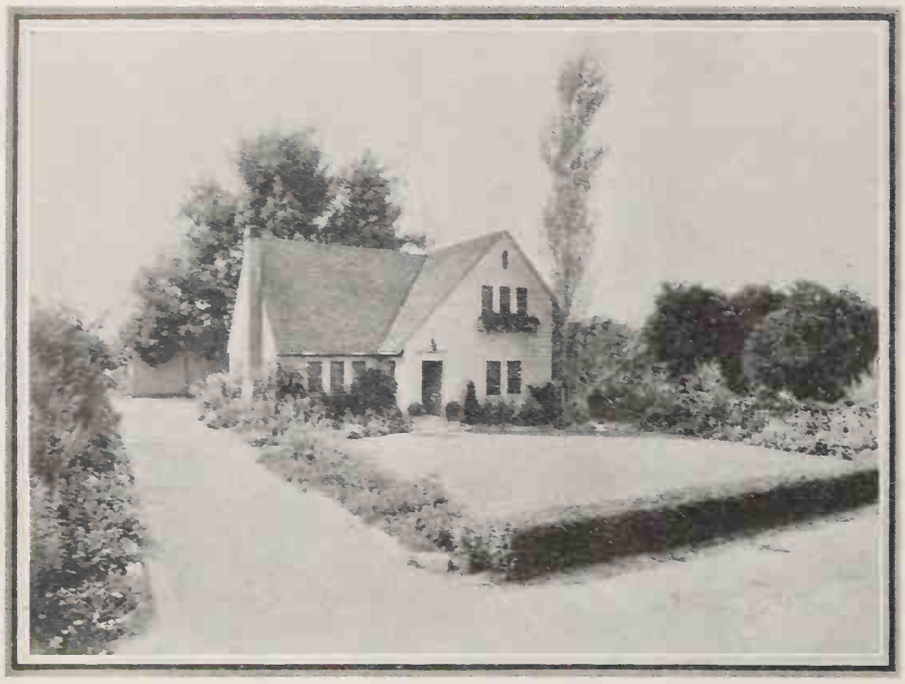
INTO San Francisco and a brief visit with our beloved "SUNSET Magazine." That night sleep at Buellton, a new-old town with fine cabins. Santa Barbara the beautiful. Over Roosevelt Highway along the shore, Malibu Beach, Santa Monica and through that tortuous alley called "Speedway Avenue," the finest bit of satire in California. Lunch at Long Beach, then Shell Beach, Laguna, back onto the main and real speedway—Los Angeles to Tijuana—at Capistrano, and into the home garage at five of the clock the 47th day.

Summing up: Forty-seven delightful days, through wondrous scenes, ever changed panoramas of beauty. Natural phenomena, strange places and people. And speaking of people, those we met in camps were from everywhere. The very salt of the earth. A Louisiana man put our thought into words for us: "I have not met one person on my whole trip that I was sorry to know."



The Trail the Prathers followed in their swing around the West

West Wins First Places In



The Gardens of Mr. and Mrs. Charles A. Emery and Miss Julia E. Laurance Bring Fame to Pomona, California and to Spokane, Washington

A front-yard view of The Charles A. Emery garden which won first prize in Class I (all work done by family)

EACH year the Yard and Garden Contest Association ("a non-profit organization established for the purpose of making America a more beautiful and fruitful nation") offers generous prizes for the most beautifully landscaped and cared-for yards and gardens in the United States. And each year, along about January first, we of SUNSET Magazine get very much excited wondering who will carry off the prizes. The Pacific Coast usually has its share of honors in all classes, but this year we feel important, indeed, for two of the first prizes in this national contest go to dwellers in Sunset Land.

In Class I (all work done by the family) the garden of Mr. and Mrs. Chas. A. Emery of Pomona, California, wins first place. When we found that this was the case, we wanted to get out our "Roamin' Chariot" and go Pacific Coasting to Pomona to meet the Emerys and to see their garden personally, but the judges had said that the news must be kept secret. So we became private detectives and found out all we could about the Emery family and garden without visiting them. First of all we learned through our records that the Emerys are regular subscribers to SUNSET Magazine and, of course, that made us even more interested. Next we learned that the family is a general favorite in and around Pomona, and that the garden is really a lovely one (naturally, or it wouldn't have won first prize). The house and garden occupy a space 50 x 130 feet at the center front of their small orange grove. The house was built about four years ago, and all plantings aside from the 30-year old pecan tree in the back and the orange trees in front have been made since that time.

Mrs. Emery is really the gardener but Mr. Emery has helped with the building and painting of gates, pergolas and trellises and we have a suspicion that he has done a good deal of the heavy work. Then, too, Bill, Lois and little Rob Roy are a great help to mother and almost never fall into the lily pool.

The photographs and the planting list on these pages will give some idea of the Emery garden but its real beauty cannot be put on paper. Knowing what we do of this family, however, we feel pretty certain that anyone interested in flowers would find the Emery garden gate open at almost any time. When we go Pacific Coasting to southern California we mean to see this prize-winning garden in person.

Previous to winning first prize in Class II (manual labor hired) of the National Yard and Garden Contest, the garden of Miss Julia E. Laurance of Spokane, Wash-

The five horticulturists who were responsible for the Emery garden's winning first prize

National Garden Contest

ington had won first prize in the big city-wide beautification competition sponsored by The Spokesman Review of that city. The Laurances' garden, like the biblical house of old, is founded upon a rock, and it is that rock which forms the setting of their garden beautiful. The photograph at upper right gives some idea of the charm of this picturesque Northwest rock garden. Miss Laurance, whom you see in the picture, spends much of her time in this quiet retreat. L. E. Laurance, her brother, delights in the mechanics of gardening. He has a fully equipped workshop in the basement of the house, where he builds rustic furniture such as fences, gates and seats for the adornment of the garden. The Laurance garden is not finished. It seems that there are still many plans to be carried out—a sunken garden and other interesting features. All we can say is that if the Laurance garden is made still more beautiful, it will be difficult indeed for any other gardens to win first prizes.

Gardens like these are important—not only to the owners and to the communities of which they are a part but to the whole of Sunset Land. Such gardens speak to the world in flowery language telling what it is possible to accomplish in this land where Nature has been so kind to gardeners. Here we are blessed with the most favorable of climatic conditions and with opportunities for year-round gardens. It is quite fitting, then, that we should carry off not only our share of national garden honors but that every garden, regardless of size, should be worthy of a prize. Garden clubs are doing much to beautify our highways and city parks. Our city fathers are working toward more beautifully landscaped public buildings and schools. Industrial concerns are spending huge sums of money to make factory grounds more attractive. But in the last analysis it is the individual home owner who must make this West of ours blossom not merely like a rose but like a hundred million roses blended into one huge bouquet.—Lou Richardson.

The garden of Miss Julia E. Laurance, Spokane, Washington, which won first prize in Class II (manual labor hired)

The Plants, Shrubs and Trees Found in Mrs. Emery's Garden

Trees and Shrubs

Pittosporum crassifolium
Melantheras
Mexican Orange
Poplar
Pittosporum tobira
Veronicas
Irish Juniper
Japanese Box
Myrtus communis
(pruned flat against wall)
Ligustrum ciliatum
Flowering Almond
Persian Lilac
Weigela
Camellias
Viburnum suspensum
Abelia grandiflora
Cassia artemisioides
Ceanothus arbo
Cotoneaster salicifolia
Deosina alba
Lantana
Leptospermum
Pomegranate
Mahonia
Berberis darwini
Cotoneaster pannosa
Escallonia rubra
Chorizema
Tree Roses
Genista fragrans
Salvias
Pink Crepe Myrtle
Persian Peach
Acacia floribunda
Oleander
Bridal Veil Genista
Spanish Broom
Cotoneaster parnii
Pyracantha formosiana
California Holly
Flowering Quince

Vines

Tecoma Capensis
Wisteria
Climbing Roses
Spanish Jasmine
Primrose Jasmine

Perennials

Agathea
Columbine
Michaelmas Daisy
Chrysanthemums
Convolvulus mauritanicus
Coreopsis lanceolata
Delphiniums
Hunnemania
Hemerocallis flava
Hemerocallis kwanso
Hollyhocks
Moraea iridioides
Pentstemons
Salvia farinacea
Shasta Daisies
Verbenas (pink and lavender)
Stocks (rose shades)
Alyssum Saxatile
Anemones
Erigerons
Salvia leucantha

Annuals

Petunias
Asters
Ageratum
Marigolds, yellow
Alyssum
English Daisies
Pansies
Linaria
Snapdragons
Stocks
Cosmos

Bulbs

Gladiolus
Daffodils
Tulips
Ranunculi
Dahlias
Ixias
Freesias

Promised Lands

Arizona's Salt River Valley

ONCE a year the good citizens of the Salt River Valley abandon all idea of work or worry and foregather in the state capital to celebrate and to do honor to the intrepid pioneers who rescued this lush spot from the Arizona desert.

"Old-Timers' Week" is the big event of the year in Phoenix. Nowhere in all the West are the founding fathers honored and feted more than they are in this amazing community. And well they might be honored, for nowhere else have pioneers lived to see their dreams matured more fruitfully.

The ranks of the old-timers have become thin. Half a century has elapsed since their miracles were wrought on the Arizona sands. This year all but a mere handful of the pioneers will be present only in the memories of those who have prospered by their struggles and sacrifices.

Today the grand old man of the Salt River Valley is "Uncle John" Orme, affectionately called "Dad" Orme by hundreds in the community. The name is well given. As much as any other old-timer, John P. Orme can claim to be the founding father of the Salt River Valley community, which includes Phoenix, the capital of Arizona.

"Dad" Orme told me that when he first saw what is now Phoenix, it was but a tiny trading post and mud fort in the desert. That was back in 1876. The founding and the romantic naming of Phoenix had not yet occurred. Of that, more later.

John Orme was then on his way west, in search of health. While surveying for new railroads in Texas, he had contracted swamp fever. Seeking a dry climate, he pushed across Arizona by horse and wagon. Finding no means of livelihood in Arizona, he continued across the desert to California. He worked as a freight handler at Santa Monica, but damp weather drove him back to the Arizona desert. There the dry, healthful climate so restored the invalid that he was able to go into the freighting business, driving sixteen mule teams across the rough and dusty desert.

As he bumped and jolted across the sands, young John Orme saw mirages of a thriving community rising in the Salt River Valley, where nothing but cactus and greasewood grew. His vision became an abounding faith, and with his first year's savings, he homesteaded a quarter section of land, ten miles west of the present site of the Arizona State Capitol.

His optimism must have seemed roseate indeed to his fellow freight handlers, for Arizona, at that time, was not even a state, and the mud huts of the trading post, where Phoenix now rises, could not, by the remotest stretch of the imagination, be called a town. In fact, in the school geographies of the day, Arizona was noted as "the Great American Desert."

Nevertheless, John Orme added another quarter section to his homestead, under the timber act, and an additional half section under the desert act. That gave him a magnifi-

cent domain of 640 acres of desert sand, with no water on it. In the meantime, his brothers had come west, were infected with his enthusiasm, and they homesteaded adjoining lands.

Then the Orme Brothers borrowed all the money they could lay their hands on and built a twenty mile canal, from the river to their lands. In 1878 they planted their first wheat and barley, and as the river waters spread over the parched desert sands, the grain burst from the rich soil so fast that they could almost see it grow.

In the meantime, other pioneers likewise had visions of their own. Another group had built a ditch from the river to the heart of what is now Phoenix. As they laid out their ditches, they discovered ruins of ancient irrigation canals, built centuries before by a race of forgotten prehistoric American home-builders.

This romantic discovery caught the fancy of one of the founders who exclaimed that "like the Phoenix bird of old, a glorious city would spring up in this ancient setting and it should be called Phoenix. Darrel Duppa, the pioneer who made that happy suggestion, is one of the immortals of the Valley, but many of his fellow builders have lived to see the vision become a reality. The name was formally given to the community when it was incorporated as a city in 1881.

The desert lands bore so bountifully that the Orme Brothers and the other pioneers in the Salt River Valley soon found themselves with far more grain and hay than could be used by the garrisons of soldiers at Ft. McDowell and other outposts established to guard against Indian uprisings.

"THERE was no railroad in that part of the country," Mr. Orme explained, "The only communication with California or the East was by stage coach, and it was too costly to haul grain across the desert to the markets. It used to take us half a day to go as far with mule teams as you can go in ten minutes with a truck today.

"So we had a crop surplus in those days, too. We fed the grain to hogs, and pretty soon we had more hogs than we knew what to do with. But just about that time, the Southern Pacific was built into the Valley, connecting with the Pacific Coast.

"We used to drive two or three thousand hogs at a time across the desert from the ranch to the railroad terminal at Maricopa. All of the neighbors would get together for an annual hog-drive to the railroad. The railroad also enabled us to ship our grain to market, too."

Fifth In a Series of Interviews With Western Pioneers

By

Frank J. Taylor

The coming of the railroad vindicated the faith of the Orme brothers and the other pioneers of the Salt River Valley. It vindicated with a vengeance, for it demonstrated so thoroughly the value of farms carved out of the desert that thousands of settlers rushed in and began taking water out of the river above the diversion dam, where the Ormes and their neighbors took it.

THERE followed fifteen disastrous years of battling over water rights, sometimes in the courts and sometimes with shot-guns, for water was life itself in the Salt River Valley, and the settlers were fighting for their families.

To make matters worse, there came at the end of the period, the worst drought in the history of the Southwest. Farms dried up, cattle died, water was worth anything a man could pay for it, and the little community, built through years of struggle and sacrifice, was threatened with the fate which probably overtook its prehistoric forerunner.

But the drought was not without its blessings. The sinister outlook made men forget their bickering, enabled John Orme and a few others to organize the entire community into the Salt River Water Users' Association. That was in 1904. They secured federal aid under the reclamation act, in building a great dam in the Salt River, so that enough water might be stored to supply everyone in the Valley, and newcomers as well. The Roosevelt Dam was completed in 1911 and dedicated by the President for whom it was named.

For ten years, "Uncle John" Orme was the President and the guiding genius of the Water Users' Association. In that time, he saw the entire Salt River Valley crossed with great canals which brought water in plenty to a quarter of a million acres. He saw great cottonwood trees spring up along the canals, replacing the cactus and scrubby desert growths. Thousands of homes were built, as the tiny adobe hamlet grew into a city of fifty thousand people. Arizona grew into statehood, and the dome of the state capitol rose above the green gardens of the new city and the surrounding Promised Land.

"Dad Orme's days were full indeed during this momentous period in Arizona's history. He sat in the convention which drew up the state constitution. He served for ten years in the legislature of the young state. He was President of the Arizona State Pioneers' Society for three years.

But more than that, he had captured an entire section, six hundred and forty acres, of the most inhospitable desert on the surface of the earth, and had turned it into one of the most thriving, fruitful farms in the entire West. He had, with Ella Tompkins, who came overland to Arizona in a covered wagon when she was but a little girl, and whom he married in 1880, reared and educated a family of four.

In 1918 "Dad" Orme took stock of life. He had labored hard in the Salt River Valley for forty years. He had given his best and had prospered in return. His great work, the Salt River Water Users' Association, had grown into the most successful irrigation project in the country. His children had grown to maturity and were ready to carry on.

"Dad" Orme called his family about him. To each child he gave an equal part of his farm, to each a quarter section. He called a meeting of the directors of the Water Users' Association, and tendered his resignation, as president and director. In his place as director, they named his son.

DAD ORME went off to California, to rest and enjoy life. But the call of the Salt River Valley was too strong for him. Each winter finds him back in his old haunts. Each spring sees him an honored guest of the community at Old-Timers' Week, where the microphone enables him to tell to the thousands of merry-makers this romantic story of the Salt River Valley, one of the most miraculous of the Promised Lands of the West.

Editor's Note.—If you were to go to Arizona's Salt River Valley or to any other of the Promised Lands which Mr. Taylor describes in this series of articles you would find that the same spirit of friendliness and neighborliness is present as it was in the early days of the pioneer. When you are in these communities, get in touch with the Chamber of Commerce and with the local automobile club in order to find out where to go and what to see in that region.

12 Less Common Perennials

By

Sydney B. Mitchell

Sunset Garden Consultant

Photographs by Clyde Sunderland

I ONCE lived in a university community, an attractive but not particularly well built or finely gardened village, where the journeyman gardener, employed alike by fraternities and faculty, had achieved a dead level of mediocrity by using on every job the same plants. As a measure of economy on his part this idea of transferring to each garden, as he took charge of it, plants from his other employers had its merits in efficiency and simplicity, but it took me months to find a garden there where I could get a thrill from a novelty. Of course the best perennials are the commonest and this is as it should be, but there are many second line plants for Pacific Coast gardens which are less common than they ought to be. Of a few of these, none rare or difficult, I propose to write, not in order of merit but alphabetically.

Alstroemeria aurantiaca you may have seen in California flower shops or on the sidewalk stands, its stiff two- or three-foot stems topped by a head of small lily-like flowers, yellow blotched red, a fairly obvious member of the amaryllis family. If you asked its common name you were probably told "Lily of the Incas", which isn't so bad, as some of the Alstroemerias come from Peru. This is the hardiest of them and should do well all along the Pacific coast to British Columbia. It would be more common if its rather thin, brittle, tuberous roots were more generally available in fall, when they should be planted pretty deep, say ten inches or a foot. Partial shade and moisture are two of its preferences, the third is to be left severely alone, when it will send up its flower spikes each summer. If roots are not available it can easily be raised from seed, preferably sown in autumn where it is to remain, broadcast and raked or harrowed in. If you have a nice bit of deciduous orchard near the house, that is a good place for it. If it is in coastal California you can also try *Alstroemeria chilensis*, a less robust and hardy but really lovely species with slightly smaller flower heads in a range of lovely pinks, creams, yellows, scarlets and all the intermediate shades one associates with *Azalea mollis* or a mixed lot of gladiolus primulinus hybrids. Seed is offered by many English firms, but by few here. It flowers the second summer after sowing. The flowers are fine for cutting, but wait until they are fully open before picking.

Calceolaria rugosa is the hardiest member of a tender family of very distinctive flowers, the best known being the lovely if rather obese looking purse (or satchel-shaped) greenhouse varieties, spotted or stippled in pink, red or brown on paler grounds, white, yellow and orange predominating. The hardier half-shrubby *C. rugosa* is usually either pure yellow or brown flushed on yellow, and its flowers are smaller and more graceful. They are often offered as young plants by nurserymen in spring and can also be raised from seed or increased by cuttings. They seem to like partial shade, good drainage and water, but look tired if they get more than half-a-dozen degrees of frost in winter. Their neat habit and long season of bloom, chiefly in early summer, endears them to the San Francisco Bay gardener with a nice space on the east side of the house alongside a path, for which their height of a foot fits them.

Eryngium amethystinum is perhaps as good as any of sea-hollies, though *E. Oliverianum* or *E. Bourgati* are equally interesting and unusual. They all have an astonishingly crisp and clean-cut, thistle-like growth and foliage, with spiny flower heads of pale steel or deep blue of beautiful design, well fitted for cutting if one feels like sparing them from the summer garden. The Eryngiums are deep rooters and drought resistant, and once planted in a well drained sunny spot should not be moved, as it is so difficult to get up the long tap root. Buy small plants from a nursery or raise them from seed, not a difficult job for the more adventurous gardener. They are easy things once established.

Gaura lindheimeri is never a showy plant nor is it one for a garden where winters are cold, but in California its acquiescence in our long dry season endears it to the gardener weary of watering. Give it an open, sunny location in a well-drained border and all summer its tall, slender stems will be spangled with its small white and pink flowers. Since it blooms the season of sowing it can be treated as an annual in cold sections, but it is a good perennial in warm ones, where it can also be increased by division. It is a plant like the thalictrum, to provide lacy and airy effects in the border, not for masses of strong color.

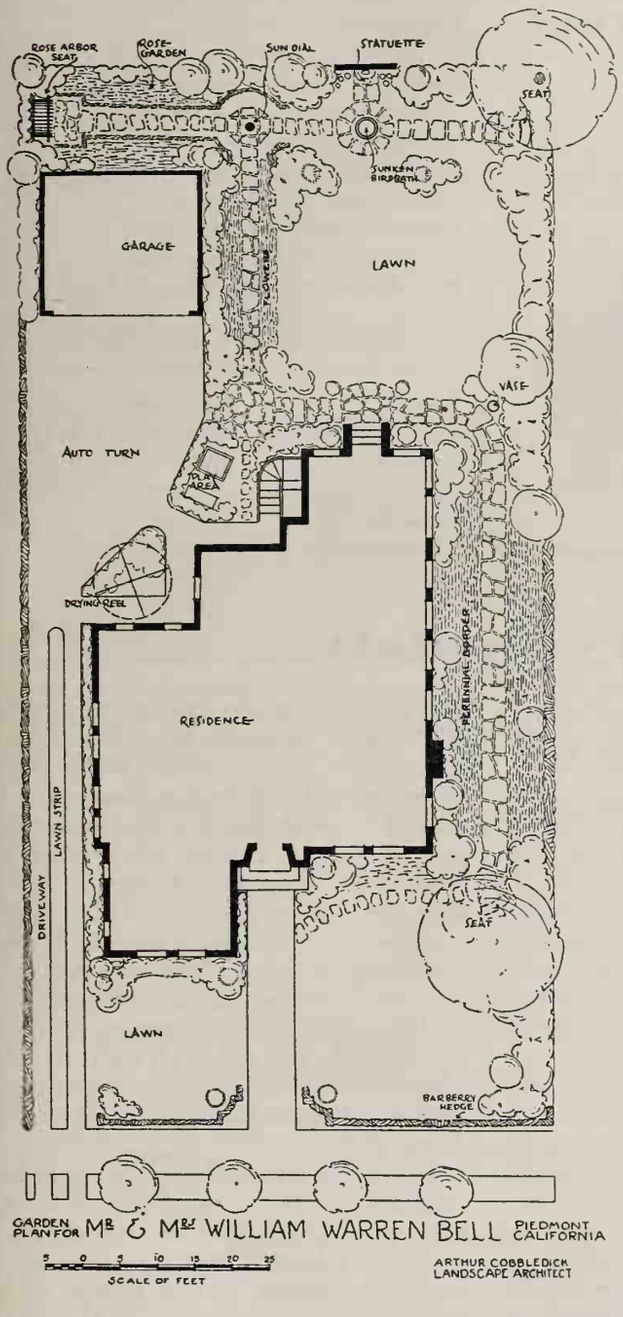
Gypsophila paniculata does much the same thing as Gaura lindheimeri though it makes three-foot clumps rather than five-foot spires and has in addition a very great value for cutting to mix with larger and

for Western Gardens

Illustrated by Photographs and Plan of the William Bell Garden, Piedmont, California

showier flowers. Unlike *G. elegans*, which annual variety shares with it the popular name of Baby's Breath, it is a hardy perennial, loving, as its name indicates, a limy soil, and, I would add, a dry, well-drained, sunny location. Once its horseradish-like roots are established do not plan to move it, as it deeply resents disturbance. The single form is hardly worth growing, especially as a large percentage of doubles come from the seed sold as such, but far better than even the ordinary double would be to get the larger whiter double form recently introduced as Bristol Fairy. Propagation of fine forms is by grafting, root cuttings, or from bits of the stem to which a heel is attached, but if you can buy these as young plants let the nurseryman do the work for you.

Gerbera Jamesoni, variously called the South African, the Transvaal, or the Barberton daisy, has of recent years become a plant of first importance for gardens in California where it will stand the winters, but for Oregon and Washington it is unfortunately too tender. By hybridizing, the originally narrow color range has been extended to all shades of cream, buff, yellow, pink, salmon, rose and red, a beautiful series, blending together so perfectly that either in the garden or cut there is no clash. Their season of flowering extends from May to November, a time when perennials are not too common. Then the long, stiff-stemmed blossoms cut well and keep beautifully for a couple of weeks, and are attractive either alone or in combination with other flowers. For a quick start get plants in spring or early fall, for then you will have flowers just as soon as they are established, but if you have more time than money start them from seed in summer, planting out the seedlings in early fall so as to get them growing well before winter. (*See next page*)



In planning this delightful garden, Arthur Cobbledick, Landscape Architect, has concentrated on vistas. The path photographed at right is the one which (on the plan) skirts the right side of the house. The photograph at upper left pictures one termination of the garden walk at rear of lot.

What to Plant Underneath Western Trees

by J. A. Gooch

Under Eucalyptus

Strawberry tree (*Arbutus unedo*)
Mountain Lilac (*Ceanothus cyaneus*)
Mexican Orange (*Choisya ternata*)
Tea Tree (*Leptospermum laevigatum*)
Bottle Brush (*Melaleuca hypericifolia*)
Common Myrtle (*Myrtus communis*)
Karo (*Pittosporum eugenioides*)
Japanese Pittosporum (*Pittosporum tobira*)
Cape Pittosporum (*Pittosporum viridiflorum*)
Wild Mountain Cherry (*Prunus ilicifolia*)
California Coffee Berry (*Rhamnus californica*)
Spanish Broom (*Spartum junceum*)
Large Flowered Laurustinus (*Viburnum tinus lucidum*)
Calendulas — Marguerites
Petunias — Sand Verbena
Shasta Daisies

Under Pines

Glossy Abelia (*Abelia grandiflora*)
Strawberry Tree (*Arbutus unedo*)
Evergreen Dogwood (*Cornus capitata*)
Red Escallonia (*Escallonia rubra*)
Oregon Grape (*Mahonia aquifolium*)
Japanese Mahonia (*Mahonia japonica*)
Sacred Bamboo (*Nandina domestica*)
Japanese Pittosporum (*Pittosporum tobira*)
English Laurel (*Prunus laurocerasus*)
California Coffee Berry (*Rhamnus californica*)
English Ivy (*Hedera helix*) ground cover
Japanese Spurge (*Pachysandra terminalis*) ground cover
Great Periwinkle (*Vinca major*) ground cover
Small-leaved Periwinkle (*Vinca minor*) ground cover

Under Oaks

Shrubs and Vines

Strawberry Tree (*Arbutus unedo*)
Gold Dust Plant (*Aucuba japonica*)
Small-leaved Azara (*Azara microphylla*)
Azalea in variety (*Azalea indica*)
Fragrant Bouvardia (*Bouvardia humboldti*)
Aralia (*Fatsia japonica*)
Salal, native (*Gaultheria shallon*)
California Coffee Berry, native (*Rhamnus californica*)
Camellia in variety (*Camellia japonica*)
Natal Plum (*Carissa grandiflora*)
Yellow Lilac (*Cestrum aurantiacum*)
Red Cestrum (*Cestrum elegans*)
Daphne (*Daphne odora*)
Red Escallonia (*Escallonia rubra*)
Fuchsia in variety (Fuchsia)
Aaron's Beard (*Hypericum calycinum*)
Gold Flower (*Hypericum moserianum*)
Purple Tobacco (*Iochroma tubulosa*)
Oregon Grape (*Mahonia aquifolium*)
Japanese Mahonia (*Mahonia japonica*)
Banana Shrub (*Michelia fuscata*)
Fragrant Olive (*Osmanthus fragrans*)
Indian Hawthorne (*Raphiolepis indica*)
Rhododendron in variety (Rhododendron)

Annuals and Perennials

Pansies — Lobelia
Violets — Cinerarias
Coral Bells—*Heuchera sanguinea* — Foxgloves
Ferns — Canterbury Bells
Snowdrops (bulb) — Campanulas
Snowflakes (bulb) — Primroses
Wild Strawberry

12 Less Common Perennials

SEEDING is best done in flats or frames, the seeds being pushed vertically into the soil. These young plants will begin flowering the following summer but will not make their big show until another year. After three flowering years it is best to divide the big clumps into separate crowns and replant each, holding the long roots so that they will drop down into the deep hole but keeping the crown above ground to avoid danger of decay. Their choice is for a sunny location and deep sandy loam well fertilized. Water well at intervals through the summer. For garden effect don't scatter them but concentrate in beds. I am this year putting Darwin tulips between the newly set crowns to give earlier color in the gerbera bed.

Lobelia cardinalis, like all wild flowers from eastern American woods, enjoys lots of moisture in summer. If you can give that and a good, rich soil in a sunny place, this tall lobelia will reward you in late summer with three-foot spikes of vermillion red, a most brilliant color though not one to readily blend with others. Seed of improved forms like Huntsman or The Bishop is now offered and if sown

(*Continued from page 15*)

early will flower the same autumn. This is the easiest way to get a start, but afterwards there will still be the annual task of dividing the clumps into single crowns and replanting them in spring, a procedure quite similar to that with chrysanthemums or Michaelmas daisies, all preferring a new start each season.

Pyrethrum roseum is better known in England and in the eastern United States than in California. My experience is that it appreciates wetter summers than ours, though I lost plants through winter rot on the Atlantic coast and never here. Like colored daisies or single chrysanthemums, the flowers are borne singly on two-foot stems and are both gay in the border and excellent for cutting. There are both single and double forms in pinks, roses and reds, but to me the singles alone are worth growing, the mop-like flowers of the doubles lacking all grace. In England fine named varieties like the clear pink Eileen May Robinson are offered, but we have to be content with what we can get from a good packet of mixed single seed or what the nurseryman happens to have. Seed sown in flats in spring will give young plants which should be established in the border by fall to flower a year after sowing. They like sunshine, a well-drained soil, preferably light, to which lime and fertilizer have been added. Raise the bed if water lies in it in winter. Selected seedlings can be increased by division, best done in spring in cold wet gardens but quite all right in fall where winters are warm and drainage is good. Leave them alone if they are doing well.

Scabiosa caucasica should not be confused with the annual scabious, with their pincushion-shaped flowers in many colors. This perennial scabious is a larger, flatter flower with the pincushion restricted to the center, its real beauty being due to the wide frill of lovely lavender petals, suggesting feathers in some of the improved forms. In its primitive state it is a fairly old plant in our gardens and has long been grown for the cut-flower market. Recently, however, certain specialists have so improved it that when I saw the glorified varieties eighteen months ago at a flower

show in London I immediately coughed up sixty-five cents for a packet of seed, from which I raised a dozen plants. Some of these were still bearing flowers in cold, wet December. These new scabious simply outclass the old forms, and though my color range is all in lavenders, mauves and powder blues, I saw also dark blues and pure whites. As fresh seed is important, get it at once or wait until late summer. Sow in deep flats with good drainage, in a light sandy soil with some lime in it, and water very little until germination takes place. It is best to sow seeds far enough apart so as to allow the young plants to grow to some size before planting out in well limed sandy loam in a well drained sunny location, taking care not to cover the crowns. Spring is the best time to put them into their permanent places in the open ground.

Sidalcea hybrida is the name given to a blending of certain western American plants of the mallow family, the result being strains of seed which give us erect-growing perennials with stems of two to four feet, well furnished with graceful little single hollyhock-like flowers, mainly pinks or carmines, pleasant additions to the summer border even though not of first importance. From seed sowed early last spring, had flowers by midsummer, and of course this year they will be much larger plants. Once secured, any specially attractive form can be increased by dividing.

Thalictrum dipterocarpum, happens to be the flower which because of its small size, grace, lacy effect and color, combines best with *Scabiosa caucasica* in table decoration. This best of the meadow rues for our gardens, when well grown, which means in California, deep, rich soil with lime in it, some shade and lots of water, sends up wiry stems of four feet or more clothed with innumerable little mauve flowers. As one goes north, full sun and good drainage become requirements, though a cool, moist root-run is always appreciated. It is easily raised from seed.

Zauschneria californica, as its name indicates, is a native son, and more drought resistant than some of them! Its brilliant orange red flowers, like narrow fuchsias in shape, come profusely in late summer on foot-long stems above the cushion of gray foliage. It is fine either for the upper part of a large rock garden or for any dry place in the border, or on a hillside. A very good-natured plant at home and gets along fairly well in colder and wetter climes. It is easily increased by division.

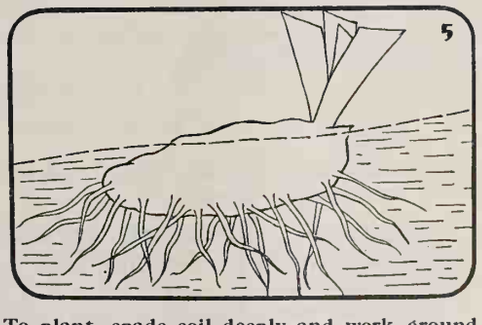
Plan to Plant Iris this Year

There are three common types of iris—the Tall Bearded with which we are most familiar; the Siberian and Japanese seen growing around pools; and bulbous for rock gardens. This movie applies only to Tall Bearded!

For the finest of iris go to western growers. The garden editor of Sunset Magazine will be glad to give you the names of reliable growers in your community. Study your iris catalogues for descriptions of the many varieties.

Tall Bearded Iris are best planted in June, July and August in the northern part of Sunset Land and September and October in the south, but it is possible to plant them at almost any time. Place your order now for June planting.

Select a sunny, well-drained place for your bearded iris. They will not thrive in shade. A hillside or terrace is good. Plant in loam if possible. If soil is acid a little lime or wood ashes will help. Avoid heavy fertilizers.

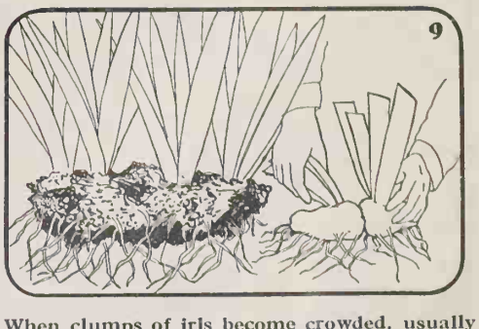


To plant, spade soil deeply and work ground carefully. Set rhizome as shown with roots spread out, two-thirds of rhizome covered and the rest exposed. Cut back leaves before planting. Set plants a little more than a foot apart.

Water new plantings but do not soak. When plants are established, forget them. But if fall rains are late, start watering in fall to encourage new growth. Keep free from weeds. If your ground freezes, mulch in late fall.

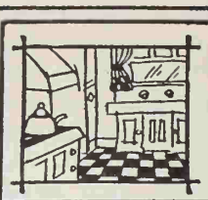
Bearded iris are lovely as cut flowers. Rather than cut the foliage of prize varieties, substitute gladiolus leaves. Change water every day, trimming back stems. Lovely combined with fruit blossoms and roses.

When leaves die down in late summer and plants grow shabby, pull out the dried leaves. Rake out dead leaves and other garden debris to discourage borers. If borers get in, trim away all injured parts.



When clumps of iris become crowded, usually every three years, either cut out the center, replacing with new soil or take up the clump, break it up and replant, trimming off the top third of the leaves as shown.

KIPPERED SALMON FLUFF
Cook and mash or rice potatoes
Shred the kippered salmon
Melt butter, add seasonings and flour
Add milk, and stir till smooth
Stir in egg yolks, salmon and potatoes



The Kitchen

TRADEMARK REGISTERED,

These recipes are designed to be clipped and mounted on cards for your recipe file, or they may be pasted in your cooking scrap book

Kippered Salmon Fluff

(*Illustrated on These Pages*)

2 tablespoonfuls of butter
2 scant teaspoonfuls of salt
Pepper or paprika to taste
1½ tablespoonfuls of flour
1½ cupfuls of milk
2 eggs, separated
2 cupfuls of shredded kippered salmon
4 cupfuls of freshly mashed or riced potatoes
1 cupful of grated or thinly sliced cheese

FOR A LUNCHEON

*Kippered Salmon Fluff
Lettuce Salad Bran Muffins
Rhubarb Sauce Chocolate Wafers
Coffee

Make a cream sauce by melting butter, add salt, pepper (or paprika) and flour, stirring to a smooth paste. Add the milk and keep stirring constantly until the mixture thickens; remove from heat. Into the cream sauce put the egg yolks and mix well, then add the shredded salmon, the potatoes, and last the stiffly beaten egg whites. Place the mixture in a buttered baking dish, cover with the cheese, place in oven and heat through thoroughly until the cheese melts and browns slightly. Serve at once. Will serve five or six persons. Codfish or other flaked fish may be substituted.—O. M. C., Twin Falls, Idaho.

Unusual Pear Salad

Lettuce
Halves of canned pears
Thin sugar wafers
Ground nuts
Paprika
Mayonnaise
Cottage or cream cheese

AFTERNOON CLUB REFRESHMENTS

*Unusual Pear Salad
Chicken or Tuna Sandwiches
Orange Sponge Cake Lemon Ice
Coffee

Shred lettuce onto individual salad plates. Grind the wafers through the food chopper. Roll each half pear in the wafer crumbs, and place on the shredded lettuce, cut side up. Cream the cheese, add a little paprika and ground nuts, form into small balls, and place one in the center of each pear half. Garnish with stiff mayonnaise or with a spoonful of whipped cream at the side of each pear.—Mrs. A. M. B., Modesto, California.

Baked Corn and Tomatoes

2 cupfuls of canned or fresh cooked corn
2 cupfuls of tomatoes, canned or fresh
1 teaspoonful of salt
Dash of pepper
3 tablespoonfuls of butter
½ cupful of buttered cereal flakes or cracker crumbs

Mix the corn, tomatoes, and seasonings, and pour into a baking dish. Cover with the crumbs, and bake in a moderate oven (375 degrees) until the crumbs are brown. This is a good way to use left-over corn and tomatoes. It makes an excellent luncheon or dinner dish.—Mrs. G. W., Portland, Oregon.

Macaroni Supreme

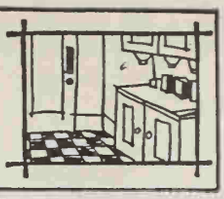
1 pound of macaroni
1 pound of small pork sausages
1 large can of tomatoes
Onions, sliced thin
Grated cheese
Salt, pepper and paprika

AFTER A HIKE

*Macaroni Supreme
Combination Vegetable Salad
Wholewheat Bread Apple Butter
Blackberry Pie Coffee

Cook the macaroni in boiling salted water until tender; drain. Brown the pork sausages in a frying pan, and arrange them in the bottom of a large baking dish, crowding them together as closely as possible to make a full layer. Add a layer of onions, sliced thin. (Use your own liking for onions as a guide to the amount.) Then add the macaroni, and over all pour the tomatoes, seasoned with salt, pepper and paprika. Sprinkle grated cheese generously over the top, and bake slowly (at 325 degrees) for 1 hour. The tomatoes and pork sausages flavor the entire dish deliciously. Serves from 6 to 10 persons, depending upon appetites.—R. M. B., Stockton, California.

Cabinet ~



U. S. PATENT OFFICE

Will you share your favorite recipes with other Sunset readers? $1 is paid for every recipe published. Address the Kitchen Cabinet, Sunset Magazine, San Francisco

Mother Cass' Potatoes

This favorite simple recipe came to me from my husband's mother. During all my married life guests have enjoyed these at my table and have invariably asked for the recipe—even men ask for it.

Take the required quantity of cold boiled potatoes, preferably boiled in their jackets if not green. Slice into a wide shallow pan or chopping bowl, and chop with clean up-and-down strokes with chopping knife or sharp-edged baking powder can (perforated on the bottom) in order not to mash the potatoes. They should be in pieces about the size of a large navy bean.

A SIMPLE DINNER, WITH OR WITHOUT GUESTS

Baked Ham with Pineapple
*Mother Cass' Potatoes
Buttered Green Peas
Bread and Butter
Grated Carrot and Apple Salad
Lemon Meringue Pie Coffee

Into a frying pan put enough sweet milk to about half cover the amount of potatoes. (You will have to use your judgment about this, though you may measure both potatoes and milk if you wish.) Add a generous tablespoonful of butter or bacon drippings. When the milk boils, add the chopped potatoes a few at a time; then toss them in the milk with a large spoon or spatula (do not stir) until the milk has disappeared. The potatoes will not be dry, but thoroughly coated with milk. Add salt and pepper to taste. Grated cheese may be added occasionally if desired. If you wish, two-thirds evaporated milk mixed with one-third hot water may be used. Keep the heat low under the potatoes. I know you will like them.—Mrs. L. W. C., San Diego, California.

Apple Pie Supreme

1 baked pie shell
2 cupfuls of sweetened apple sauce
Walnut kernels
12 marshmallows

Fill the pie shell with the apple sauce, and cover the top with the walnuts, chopped fine. Arrange the marshmallows on top, allowing two for each serving. Put into a moderate oven (375 degrees) just long enough to puff and brown the marshmallows. Serve at once. —Mrs. R. F. B., Philomath, Oregon.

DINNER IN A HURRY

Lamb Chops Creamed String Beans
Fried Potatoes
Bread and Butter
Lettuce with Relish Dressing
*Apple Pie Supreme Coffee

Marshmallow Coffee Cream

½ pound of marshmallows
½ cupful of hot coffee
½ pint of heavy cream, whipped

Cut the marshmallows into small pieces (using scissors dipped in hot water), put into the upper part of double boiler, and dissolve over hot water. Add the hot coffee, stir, and let cool, then fold in the whipped cream. Pile in sherbet glasses and let stand in the refrigerator for several hours. Serve topped with a rosette of whipped cream and garnished with rubyettes or cherries. Serves 6. We find this a simple and delicious dessert, and it surely "takes" with men guests.—Mrs. W. C. H., Oakland, California.

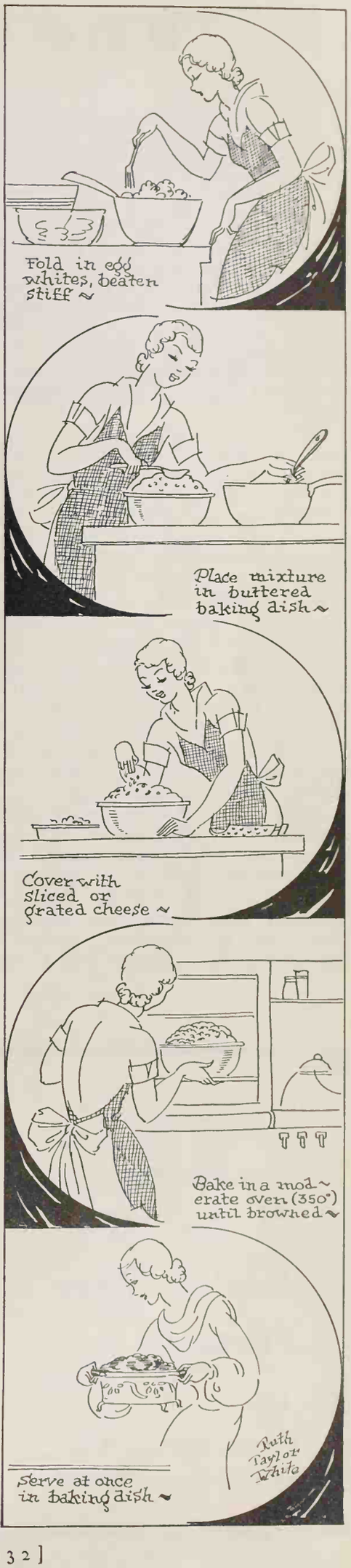
Celery Sauce

1 small onion, chopped fine
1 cupful of tender young celery, cut fine
1 can of tomatoes, chopped
3 tablespoonfuls of corn meal

Fry the onion until tender but not brown, in about 2 tablespoonfuls of hot fat. Add the celery in a heap, but do not stir. Pour the tomatoes around the celery, and let cook this way for a few minutes. Then stir, and add salt and the cornmeal which serves to thicken it. Cook until the meal is well done and the sauce well blended. Add a little hot water if it becomes too thick. This is delicious served with stuffed vegetables or with fish, baked dishes, and the like.—E. L. W., Denver, Colorado.

A TOP OF STOVE DINNER

Apple and Carrot Salad
Fried Sandabs *Celery Sauce
French Fried Potatoes
Boston Cream Cake Coffee


Fold in egg whites, beaten stiff ~
Place mixture in buttered baking dish ~
Cover with sliced or grated cheese ~
Bake in a moderate oven (350°) until browned ~
Serve at once in baking dish ~
Ruth Taylor White

The Villa St. Roch at

The Cottage of
Miss Marjorie Josselyn

Designed by
Gardner A. Daily, A. I. A.

HIGH on an oak-draped knoll in the hill country surrounding Woodside in California sits the Villa St. Roch. Sheltered and hidden from the complexities which surround the everyday life of nearby San Francisco, this little house crowns its own oak-covered eminence with the placid green Woodside Valley at its feet and the encompassing mountains of the coast range beyond and to the south.

Surrounded by such natural beauty, the site provided Mr. Daily, the architect, a very sympathetic blending of that formality which must be man's with that informality which is Nature's.

The steep hills called for steep roofs, the moss covered stones and oaks called for mellow and weathered wood, the bright green of the leaves called for white walls to catch the shadows of branches. The entire landscape called for simplicity, a simplicity which is today perpetuating the art of those humble builders of the older world.

The owner, as the plan will show, occupies the main portion of the house, the caretaker, with a separate kitchen and living quarters, the rear of the house and the upper section over the garage.

The half-timbering of the exterior is stained a weathered wood color, as are the hand-hewn cedar shakes which cover the steep roofs. The window sashes are painted white, which gives a freshness to the openings and charmingly frames the curtains which are in a Brittany check. Bright pots of geraniums complete the cottage aspect and give a simple charm to be found only in cottage gardens. The living room has an "open" ceiling, giving added interest and a feeling of openness in keeping with the surrounding country.—Wm. I. Garren.

Tasteful Furnishings for an English Type Home

by
Edgar Harrison Wileman
Sunset Decorating Consultant

WALLS

OAK PANELLING, either all the way up or part way with plaster above.
PLASTER WALLS parchment color or light brown, with irregular, slightly rough, trowelled effects.
PLASTER WALLS with a sanded finish.
WALLPAPER may be used in bedrooms.

WOODWORK

OAK stained dark, finished antique in hall, living room, and dining rooms.
PAINTED WOODWORK for bedrooms.

FLOOR COVERINGS

ORIENTAL RUGS with little or no sheen, low nap and with geometrical designs. Domestic reproductions of these.
HOOKED CARPET made up into room size rugs.
PLAIN CARPET with scatter rugs—especially good for bedrooms.

FLOORS

OLD HOUSES had brick, slate, tiles or flagstones. Today we use random width or wide oak boards stained dark. These are sometimes pegged where the boards butt together.

METAL WORK

WROUGHT IRON, BRONZE or ANTIQUE BRASS for handles, andirons, and drapery hardware.

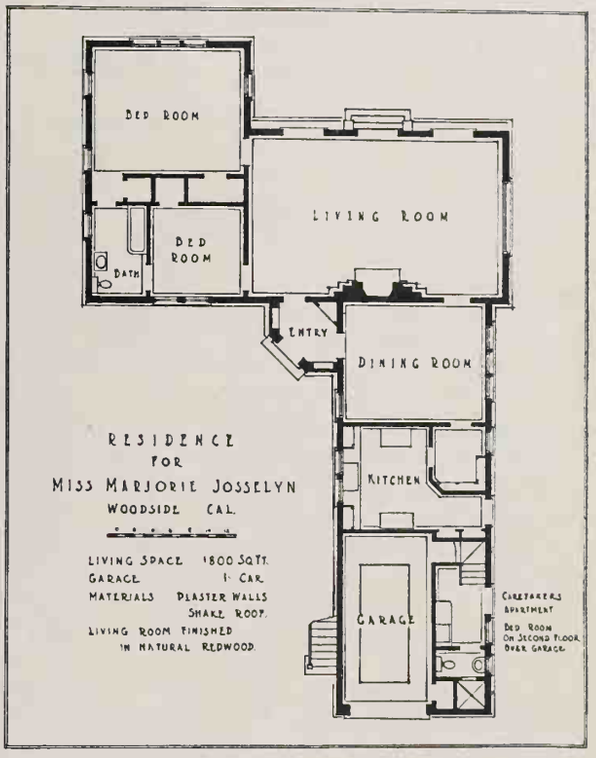
DRAPERY MATERIALS

LINENS—Hand blocked or printed.
HEAVY LINEN with crewelwork embroidery.
DAMASKS—Rough finish with large designs.
ANTIQUE VELVETS — May be hung from stained or painted wooden poles.

CEILINGS

BEAMS AND OPEN RAFTERS—Some wood panelled ceilings, others of plaster with relief ornaments called pargé work.
PLAIN PLASTER ceilings for bedrooms.

Woodside



In the photograph at upper right we see a tiny courtyard with a towered entrance as the central feature; directly above is pictured the wooden stairway which leads to the caretaker's apartment. The canine guardian, proud of this charming cottage, occupies a prominent position architecturally

LIGHTING FIXTURES

ANTIQUE FINISHED wrought iron or brass lanterns, lamps and electric light fixtures.
PARCHMENT SHADES.

UPHOLSTERY FABRICS

TAPESTRY, needlework, linen or mohair friezé.
LINEN—Hand blocked.
ANTIQUE VELVET.
DAMASK—Heavy type.
LEATHER used on the old chairs.
MOROCCO LEATHER still used for library.

FURNITURE

Old Style

OAK was the only wood used for furniture in the time of the Tudors.
CHESTS were used in all rooms for general storage purposes. They were heavy pieces of furniture, and were also used for seating purposes.
TABLES—of the refectory type. Heavy turned legs with plain stretchers.
CHAIRS—Early ones were simple stools and benches. Arm chairs were of the Wainscot type with wooden seats and backs.
CUPBOARDS—Large ones were used for food and clothes. These were called Court Cupboards or Bread and Cheese Cupboards.
BEDS—Large size with four heavy carved posts, usually with heavily draped canopy.

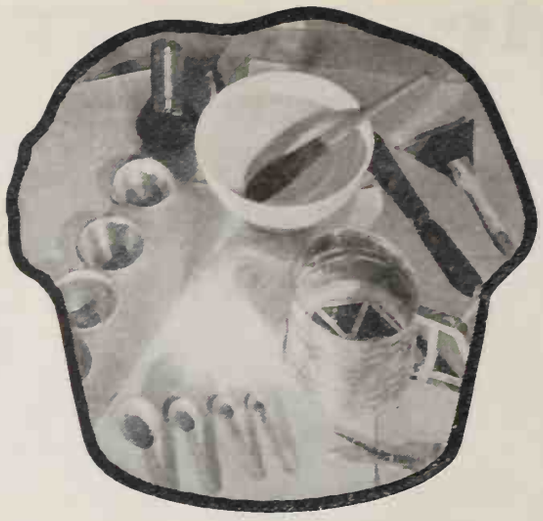
FURNITURE

Of Today in This Style

OAK and WALNUT are both used for reproductions of old English furniture.
LIVING ROOM. Many of the old pieces are copied exactly, but modern houses demand comfortable sofas and chairs. These are large, some with carved oak frames, and are upholstered in suitable fabrics. All sizes and shapes of tables are made, also radios and pianos in this style.
DINING ROOM. There are many fine reproductions of old English dining room furniture in the better stores today. These are made of oak and fit admirably into the modern Tudor home.
BEDROOM. Nearly all today's bedroom suites are adaptations, having merely details taken from old models. Crewelwork bedspreads are good, also homespun fabrics with the more ruggedly finished furniture.

ACCESSORIES

PICTURES. Oil paintings or their reproductions in heavily carved frames.
TAPESTRY PANELS.
ORNAMENTS. Heavy kinds of pottery. Old brasses. Pewter. Wrought iron. Old glasses and jugs.
Tuscany or heavy lace for runners and scarfs.



Sunday Breakfasts

How We Serve Them at Our House

Mrs. H. M. Sparks
Rosemead, California

I WONDER how it happens that the first meal of the day gets the least attention. Luncheons and dinners are "aided and abetted" from every angle but, for the most part, breakfast is left to shift for itself. All too often it is a shiftless affair indeed, instead of the golden hour of promise of a smoothly running day to follow. Really the most enjoyable and enjoyed meal at our home is Sunday breakfast, a time of leisure and pleasant thoughts, with warmth and color and a gay breakfast cloth. Such an easy, happy time it is, after a brisk cold shower, the house all shining in Sunday's spic-'n'-spandy best, a few bright flowers, the fragrance of really good coffee; something little, something dear to remember with pleasure.

This informal family meal is a splendid time for my little daughter, not quite three, to lay the silver and arrange the flowers. Even three is not too young to begin the training for a gracious, un-selfconscious hostess. My favorite breakfast cloth is a gay, silvery blue linen, with dainty, fruit-embroidered, fringed napkins to match; my china is cream with a flower sprigged border, and I have sparkling crystal glass.

After arranging the cloth, I prepare the fruit, cereal, etc., while daughter lays the silver. She does it very well, too, and she, with her daddy's help, cuts the flowers from our own little garden and arranges them in the most engaging manner. I plan on having a simple, but delicious and quite substantial menu, and vary it often. Sometimes it takes me 15 minutes, sometimes 50 to prepare it, depending on weather, our appetites, and plans for the rest of the day.

Here are a few of our favorite breakfasts and some recipes.

— I —

Baked Apples
Popovers Broiled Sausages
Raspberry Jelly
Coffee Hot Chocolate

The apples and popovers will bake at the same time and give me a good half hour while they are in the oven to tidy the house.

Baked Apples

4 large tart apples
1 cupful of cranberry sauce
4 teaspoonfuls of sugar
1 tablespoonful of butter

Wash and core the apples and place in a baking dish. In the cavity of each apple, place a teaspoonful of sugar and a dot of butter. Finish filling center with the cranberry sauce and pour remaining sauce around the apples. Bake in a moderately hot oven (375 degrees) until tender; baste several times with the sauce. Any preferred jelly may be used instead of cranberry sauce.

Popovers

1¼ cupfuls of sifted flour
½ teaspoonful of salt
1 cupful of milk
2 eggs
1 tablespoonful of melted butter

Mix and sift the salt and flour, gradually add the milk and beat until smooth. Beat in the melted butter, then the whole eggs, one at a time. Beat the mixture for two minutes with a rotary egg beater, pour into very hot, well greased heavy muffin pans and bake at 450 degrees for twenty minutes. Reduce the heat to 350 degrees and bake 25 minutes longer. The buttery-crustiness of these is most delicious. During the last few minutes of baking, split some link sausages, add a touch of prepared mustard, and broil until sizzling and beautifully browned. Make the coffee after your favorite method, but have it full-flavored and very hot. I give my children milk or a hot milk-drink, a slice of toast, baked apple and a poached egg.

— II —

Sliced Pears in Pomegranate Juice
Poached Eggs on Toast
Bran Muffins Honey
Coffee Milk for Children

The pears are sliced and covered with slightly sweetened pomegranate juice in the evening and are simply grand—and so colorful. I make the muffins with packaged bran, using the recipe on the box, and adding chopped dates or raisins. These are wholesome as well as good and we are very fond of them.

Poached Eggs with Asparagus on Toast

Cut four rounds of bread 3 or 4 inches in diameter, crusts removed. Toast lightly on both sides, butter well. Heat sixteen asparagus tips in their own juice and season with butter, pepper and salt. Arrange four tips on each piece of toast, log-cabin-wise. Carefully poach 4 eggs in salted boiling water, remove to the nest made of the asparagus tips. With a dash of paprika, these are a satisfying variation of the usual breakfast variety of eggs.

— III —

Fresh Strawberries
Corn Meal Waffles Bacon and Eggs
Hot Maple Syrup
Coffee Milk

Select only perfect strawberries and wash thoroughly but do not remove stems. Place a miniature mountain of powdered sugar in the center of a crystal dessert plate and border with clusters of freshly washed strawberry leaves. Nestle red luscious berries in the leaves for each serving. If you have a berry patch in your own back yard, it is lovely to serve the berries in whole clusters, poor fruits removed, of course. These are ever so pretty.

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RECIPES

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910 North Point St., San Francisco, Calif.

Gentlemen: Please send me, without charge, your famous "Sweet Sixteen" Recipe Packet No. 3.

Name _____ (Please Print)

Address _____

_____

Surprising! the Economy of this room in SHEVLIN PINE *Knotty Finish*

Designed for Shevlin Pine Knotty Finish by Louis Boynton Bersback, A. I. A., Minneapolis

AT very moderate cost you can gratify your desire for the mellow, hospitable charm of a room in Shevlin Pine Knotty Finish. In fact, if you will compare the cost of the living room illustrated here with the cost of the same room finished in plaster, woodwork and wallpaper you will be agreeably surprised. So that you can make this comparison we have prepared the Plan of this room together with a list of materials. Just send in the coupon and we will mail this Plan without charge.

In considering this room please analyze these money-saving features carefully. The fireplace wall contains fifteen feet of bookshelves. These save the cost of bookcases. Five roomy cupboards, and a wood closet eliminate expense for special cabinets. Knotty Pine radiator enclosures do away with the cost of other grilles. Now figure the most important saving of all. This room in Shevlin Pine Knotty Finish will *never need re-decorating.* These walls improve in beauty and value each year.

A reliable average figure for re-papering and re-finishing this room ordinarily is forty to fifty dollars every five years.* It may cost much more depending on the paper used.

Walls of Shevlin Pine Knotty Finish save this expense. The first cost is the last. The first cost of this room finished in plaster, ordinary woodwork and wallpaper is estimated at $350,* and to this constant upkeep must be added. The first cost of the same room in Shevlin Pine Knotty Finish is only two hundred dollars more and from this you should deduct cost of bookcases, cupboards, radiator enclosures, and the repeated cost of re-decorating.

You can save money by using walls of Shevlin Pine Knotty Finish in your new residence or in remodeling. Shevlin Pine Knotty Finish is selected kiln-dried pine of heirloom quality. It is grown and milled by The McCloud River Lumber Company, McCloud, California, and The Shevlin-Hixon Company, Bend, Oregon.

*Estimated at Northern Mississippi Valley prices. Estimates in other localities may vary according to location, freight rates, labor costs, etc.

Let us send you with our compliments the Free Plan of this living room. Mail the coupon below to our executive offices or to your nearest district sales office.

Build This Year—Present low prices of building materials make it possible to save money on the cost of building a new home or remodeling your present dwelling.

MAIL TODAY

Shevlin Pine Sales Company,
Executive Offices, Dept. 523,
900 First National-Soo Line Building,
Minneapolis, Minnesota.

..... Please send without obligation FREE PLAN of Living Room.

We plan to build (Please give approximate date).....

We plan to remodel (Please give approximate date).....

Lumber Dealer Preferred .....

Your Name .....

Street .....

City ..... State .....

CHICAGO
Dept. 523, 1866—208 So. LaSalle Street Bldg.

NEW YORK
Dept. 523, 1205 Graybar Bldg.

SAN FRANCISCO
Dept. 523, 1030 Monadnock Bldg.

TORONTO
Dept. 523, 1806 Royal Bank Bldg.

OUTDOOR LIFE in the West

A New Sunset Department

Conducted by

J. P. Cuenin

Sportsman and Sportswriter

THIS is the time of year when an angler can spend his evenings profitably and enjoyably by overhauling his rods. No matter how careful a fellow is with his tackle, wear and tear will eventually crack or chip the varnish on a rod, or the wrappings or guides will be broken, and the time to make such repairs is during the closed season.

If there are just a few cracks in the varnish or if this protective covering has been chipped off in only a few places, it is not necessary to remove the old varnish and coat the whole rod. The damaged spots can be covered with a good grade of spar varnish, which is to be had in small bottles at sporting goods stores. If the coating is badly checked the only remedy is to remove it entirely.

If a rod is to be completely revarnished, the first step is to remove all of the wrappings. This can be done easily with a sharp razor blade or a sharp knife. Care must be taken to prevent cutting into the outer surface of the cane, which is the part that gives strength to the wood, so the blade must be held flat as it cuts through the wrapping.

When all of the wrappings at the guides and between the guides have been taken off, the next step is to remove the varnish, and this can be done with varnish remover, obtainable at paint stores. It is not advisable to saturate the cane with the varnish remover, as it may affect the gluing, so it should be used sparingly after the outer surface of the varnish has been taken off. The last of the varnish is worked off and the rod smoothed by rubbing with rottenstone, which can be had at paint stores.

When the rod is free of all old varnish and perfectly smooth, the new wrappings are put on, but before winding on the guides examine each one closely for cracks (if they are agate), or for flat spots with sharp edges if they are metal. Use fine silk for all the wrappings. Size 00 or 0 will make a good job. If varnish is applied directly over the silk the color will be considerably darker than the original shade, so one should choose silk that is a few shades lighter than the finished wrapping is expected to be. Just what the shade will be after the varnish is applied to any color can be learned only by experiment. Run a few turns of silk of different colors around a piece of wood or a pencil, varnish them and note the results. Pale green when varnished is a dark green, yellow turns to orange and orange comes out almost red.

After all of the wrappings are in place, the varnish is applied in a warm room that is free from floating dust particles. Three or four coats of thin varnish are better than one or two heavy coats. If three coats are to be used, the first two can best be applied by rubbing the varnish on with the fingers, and the third with a soft, fine brush. When the first coat has dried it can be rubbed over with the rottenstone, and the second coat can be treated in a like manner to get a perfectly smooth finish. The second coat must be thoroughly dry before the final one is applied. Hang each joint where it will not touch anything by running a string through one of the guides.

DRY fly fishing affords the highest degree of sport that can be had with a fly rod and trout, but the average beginner hesitates to take up this branch of the game because he has difficulty in casting delicately enough to make his fly float. There are various preparations on the market to make flies more or less waterproof, but a "dry fly dope" equal to anything yet tried can be made at home at small cost and with little effort.

A piece of ordinary paraffin, obtainable in grocery stores, dissolved in gasoline will make a preparation for floating flies. Take a piece of paraffin about one inch square, cut it into fine strips, place these in a bottle containing about two ounces of gasoline and then set the bottle in a pan of hot water. Do this out of doors—never near a flame! The wax will dissolve quickly when the gasoline is heated.

Before starting on a fishing trip all of the dry flies are dipped in the solution and allowed to dry. When the gasoline evaporates there will be left on the flies a fine coating of wax, and the feathered lures will float.

This gasoline and paraffin is a good waterproofing preparation for cloth. It stiffens cloth to some extent, but a garment treated with it will shed water. A low priced khaki hat can be made into a good rainy day head covering by painting it with the mixture. A hunting coat can be waterproofed as well as a hat, and a hunters' trousers can also be treated. A leaky tent painted inside and out with the solution will shed water.

WHILE a fly line should fit the rod in order to bring out the spring action of the rod, a line for a plug or spinner casting rod should be as light as possible to make casting easy. The finer the line the easier it is to cast is the rule in this kind of fishing.

That a line of small diameter is an advantage in plug casting may be seen by the distance that is made with extremely light lines in tournament casting. In the national casting tournament at Chicago last August I made a cast of 340 feet with a five-eighth ounce wooden plug, and my average for five casts was 321 feet. In that event we were unrestricted as to the line, so everybody used the finest silk obtainable. With the restricted line we formerly used, 225 feet was a good cast.

THE GLASS OF FASHION

CHEERIO

This cheerful Fostoria set will win a welcome in any home. It consists of a plump and benevolent decanter surrounded by its offspring . . . 6 little glasses which resemble their parent. In azure, green, rose, amber, topaz, and wistaria. Its use among congenial people adds so much to pleasant living.

APPETITES AND COLOR

A buffet to be successful must be more than a collection of various foods. It must also be a delight to the eye. That explains the tremendous vogue of this large Fostoria buffet dish among women who are clever at entertaining. This graceful "Torte" plate comes in amber, crystal, green, rose, topaz and wistaria. Through its charming presence on a table, the simplest buffet can be made a delight to the eye . . . *and* so many times more appetizing.

HOW WILL YOU HAVE YOURS?

Cream? Sugar? . . . if it's after-dinner coffee. Cream? Sugar? Lemon? . . . if it's afternoon tea. For this colorful and graceful Fostoria set is equally useful for either function. With coffee, the sugar bowl and cream-pitcher may be used on the tray. With tea, the tray becomes a charming dish for sliced lemon. In five subtle shades, this set is a lovely and inexpensive gift to give a friend . . . or yourself.

BULL IN CHINA SHOP

This picture shows Henry W. Banks III, the noted research engineer. For a whole month he played bull-in-china-shop and smashed hundreds of dishes, cups and saucers. As a result of his tests, he announces that, "Fostoria Glass Dinnerware, in spite of its apparent delicacy, is actually *far less breakable than ordinary china.*" And that's worth knowing.

●

To get the smartest and latest information on table settings, both formal and informal, write for the interesting booklet "The Glass of Fashion" . . . Fostoria Glass Company, Dept. S-3, Moundsville, W. Va.

Fostoria

Why I Believe in Electrical Equipment

By Doris Hudson Moss

TO be a charming and successful wife, mother, and homemaker is a complicated profession. It requires the best and most careful planning to prevent any one of its divisions from interfering with its other two. For example, the young mother must guard closely to prevent her absorbing interest in her babies and their welfare from making her into a too-busy, weary, ungroomed woman who has no energy to give to an interest in her husband's business and affairs, no time for being the devoted and lovely wife. She must be an adequate housekeeper, endowing her house with the peaceful calm, beauty, and little niceties which make home, yet she must avoid becoming a fussy, and perhaps frowzy, housekeeper, interested less in the sacred task of homemaking than in that neatness which becomes a habit of cruel fussiness. (I know a woman who, in the course of an hour's visit in her spotless living room, emptied her husband's ash tray three times! "I do hate to see it so full," she explained, not noticing our amazement or her husband's embarrassment.) Yet, on the other hand, don't you agree with me that many marriages are failures because of disorderly, unkept houses, poor food, undisciplined children, that is to say, "unmothered" homes?

But how, you ask, may we achieve success as the lovely, understanding wives, dutiful, loving mothers, altogether inspired homemakers?

As I was told by a wise older woman, "You have all the time there is, my dear. Do what you will with it." And so it is with us all. We must be smart and *plan*, for isn't homemaking an executive and managerial position after all? Plan to conserve your own energy from fruitless or unnecessary squandering as you would thoughtfully save money. It is of equal value. Plan at your desk with lists and schedules and plan at your work to make housekeeping the efficient, executive task that it should be.

AS a first rule for efficiency, do each task as thoroughly as possible so that it need not be repeated often. Thoroughness takes time and strength as does all housekeeping, and every homemaker is entitled to help. Few of us may afford a servant and I believe that we would gain small satisfaction if we could, because we women who really like our green or blue kitchens and who keep cookies in a jar for our children know the fun of kitchen craft if we are not too much rushed or too tired. I advise the use of electrical appliances as the necessary help which every woman needs. Not only do they save time for us but they save energy and they work more thoroughly than human hands may ever do.

Until very recently, I feel that electrical appliances have been, with the exception of iron, washer and vacuum cleaner, considered as luxuries. More and more their usefulness makes them necessities, and every homemaker should so budget and plan that she may own those appliances which will be of greatest help to her. Considered in the light of necessities they will soon enter the home.

DO you hesitate at buying electrical equipment because of its operation costs? It may interest you to know that according to recent statistics, 1% of the average household budget is spent for electricity in the home. So much for the salary of electrical servants. And the original cost of purchasing that equipment seems small indeed if it is pro-rated over a period of months, as in budget buying.

If you are building a new home, by all means have it wired for heavy duty with high voltage wires. You may then have an electric range or any other electrical equipment in quantity on low operating costs, with no danger of overloading a circuit.

If you plan to purchase an electrical appliance, investigate its operating cost. Remember that a motor-driven piece of equipment uses less electricity than heating equipment. Choose equipment of standard make and investigate the guarantee.

There have been many improvements in electric irons of late. There is the non-tarnishing chromium plated iron; the iron with heat control of three temperatures; one with a slot where buttons may slip out of the way; one with a sharp point; one with a rounded tip; and irons of many and various weights. There is also the new cordless iron which heats by placing it on a heating standard. It does away with the dangling cord entirely, and yet it is ever so easy to regulate the heat of the iron. Please don't choose too heavy an iron for

"Now it's fun keeping my floors nice looking—

since I've read my FREE copy of 'Facts on Floors' and have secured my new, triple-action Associated Flormasheen"

ASSOCIATED HOUSEHOLD PRODUCTS

"Family of 9"

{For the Associated Flormasheen}

1. Associated Liquid Wax
2. Associated Dry Cleaner

{For General Use}

3. Associated Furniture Polish
4. Associated Fly Spray
5. Associated Polishing Wax
6. Associated Auto Polish
7. Associated Metal Polish
8. Associated Utility Lubricant
9. Associated Lighting Fluid

JOHN GRAHAM, expert on the treatment and care of floors, has written for us a useful booklet which he calls "Facts on Floors." It is filled to the brim with helpful information for housewives.

You, madam, can have a copy free, with our compliments, just by sending for it with the coupon printed here. It tells you *what* to do and *how* to do it in keeping your floors and linoleum like new.

We'll send you, too, without obligation, full details about the wonderful new Associated Flormasheen, the new-day device that makes fun of housework.

{Triple-action}

You stand erect as you push the Associated Flormasheen with effortless motion. In 3 simple, quick operations, floors and linoleum become clean and shining, with a polish that wears and wears and wears!

Nothing to get out of order; so easy to use; so satisfying in results—the Associated Flormasheen pays for itself many times over. At your dealer's, its price complete is only $6.85.

That you may learn more about this newest aid to housekeeping, mail the coupon today.

Associated Flormasheen is sold by leading Furniture, Hardware and Department stores in the Pacific West.

"LET'S GET ASSOCIATED"

(Ask your dealer for the special offer—half-pint bottle Associated Furniture Polish FREE with purchase of pint can each Associated Dry Cleaner and Associated Liquid Wax—all for only $1.05.)

Household Dept., Associated Oil Company, 79 New Montgomery, San Francisco

Without obligation, I will be glad to receive the free booklet "Facts on Floors," by John Graham, your floor expert, and also full details about the Associated Flormasheen.

Name_____

Address_____

My Furniture, Hardware, or Department Store Dealer's name is

_____

He's going to be a

REAL MAN

some day!

HE PLAYS outdoors in the fresh sunshine. He sleeps like a top. And how he eats! Watch him as he dips lustily into his Kellogg's Rice Krispies and milk and does *his* part towards building a strong body and rugged constitution.

It's a thrill for parents when children enjoy their meals. You love to see them eat. When they only toy with their food — of course, you're really concerned about it.

That's why Kellogg's Rice Krispies are such a *satisfying* cereal to give to youngsters. Children can't resist it. Crisp, toasted rice bubbles that actually crackle in milk or cream.

Rice Krispies are one of the *best* of cereals for children. So tempting, nourishing, and easy to digest. Splendid for the evening meal — they do not overtax like many heavy foods, and they encourage restful sleep.

Kellogg's Rice Krispies are made with exacting care. Spotless ovens. Gleaming machinery. Sunlit kitchens. No hands ever touch this cereal. And Rice Krispies are *sealed* in a protective WAXTITE bag which keeps them oven-fresh. Made by Kellogg in Battle Creek. *Quality guaranteed.*

• • •

FOR THE CHILDREN: *Tune in Kellogg's SINGING LADY every afternoon except Saturdays and Sundays at 5.30 Eastern Time, over* WJZ, WLW, WBAL, KDKA,* WBZ,* WBZA,* WGAR, WJR. *At 5.15 Central Time,* KOIL, WREN, KWK; *at 6.00,* WGN. *Songs and stories children love. *When available*

general use; it would be too tiring. For a one speed iron, 660 watts is a good average. The chromium finished iron slides over cloth with almost no friction.

THERE are many fine washing machines on the market. Look well to the emergency wringer control, the filling and emptying devices, the material with which the tub is lined, and you should be able to adjust the machine to stand on an uneven floor if necessary. (So often the cement of a basement laundry is not just even and what a nuisance that is with a washer.) There is much to tell of washing machines and I recommend a careful selection for there is surely a machine built just for your needs. You will have to decide for yourself whether you want a wringer or a basket-dryer. Most women are strongly prejudiced in favor of one or the other!

I must curb my enthusiasm when I speak of an ironing machine. They are so "humanized," so efficient, they so quickly and tirelessly do away with those hours of exhaustion known as ironing time, they do help to keep your family and yourself crisply neat, and make possible the smooth beds, fresh table linen and so on which hand ironing too often dreads.

Vacuum cleaners are a subject unto themselves. Recently it was found that a woman vacuuming a rug exhausted 56% more energy than when she was sitting quietly in a chair. But she exhausted 138% more energy when using a carpet sweeper, and 326% more when using a broom on the rug. Think that over, weary ladies. Use your vacuum cleaner! Avoid picking up pins, hairpins, bits of glass and the like with your vacuum. They may injure the fan or bag. Empty the bag often, thereby permitting your cleaner to do its best work. Choose a cleaner which fits you. Too long or short a handle will tire you. Remember to use your vacuum on the bare floor; it will clean perfectly. And use the attachments which it has. An occasional thorough cleaning is better than more frequent cleaning half-done.

In a warm climate, no appliance could be much more comforting than an electric fan. Own more than one, if you can. Place your fan rather high in the room, open the windows top and bottom, tip the fan slightly toward the ceiling and enjoy results.

I rent, by the day, the electric floor polisher which I use but I am planning to purchase one. The children think it is fun to wax floors with the fast moving brush—and I think it's fun to have them do it.

Have you observed that men thoroughly enjoy electrical appliances? A

(*Continued on page 30*)

PLEASE DON'T BUY this new liquid wax

Wax your living-room floor with it AT OUR EXPENSE!

HOW in the world, you may ask, can anyone make money by giving away things? It does sound like poor business on first thought.

But this new liquid wax is such a work-saver and so much better than old-fashioned waxes that it wins a woman almost instantly. On floors and furniture it bestows a better finish, a lovelier sheen that resists wear remarkably.

Years ago scientists started developing an improved process of blending and emulsification that would make a super-fine wax compound.

Now this process is perfected. It is called the Koric Process and only Old English Wax is made by it.

We want you to try this improved Old English Liquid Wax. All it costs you is two cents. Fill in your name and address on the coupon and mail it today. And you'll soon receive, with our compliments, a large can of this new wax —more than enough to finish your living-room floor.

Cuts Work in Half

You'll discover first of all that this new liquid wax is easier to use—almost as easy as sweeping. It's neither sticky nor heavy like ordinary wax. It's so supple and creamy-smooth it actually cuts work in half!

Instantly it hides spots of wear and bestows on a floor beauty and gleam impossible before. It makes furniture look like new, too!

Just Mail Coupon

Discover this improved Old English Liquid Wax for yourself... without spending a penny more than two cents for a stamp. You'll get an agreeable surprise. You'll find the way to keep your house nicer looking with less work. Of course, all paint, hardware and department stores sell this improved wax made by the secret Koric Process... Old English Wax, both paste and liquid. But try before you buy. This coupon will bring you a large can—FREE!

THE ONLY WAX MADE BY THE KORIC PROCESS

MAIL FOR FREE CAN OF NEW WAX

THE A. S. BOYLE CO., Dept. S3
Cincinnati, Ohio

Gentlemen:—Please send me FREE large can of the improved Old English Wax.

Name .....

Street & No. .....

City ..... State .....

THIS OFFER GOOD IN UNITED STATES ONLY

PRACTICALLY everyone these days needs to include more bulk in his diet for the sake of regularity. Irregularity makes one feel out of sorts and often causes more serious sickness.

As a sensible health precaution, join that great army of folks who eat Post's Bran Flakes every morning for breakfast. These crisp, golden flakes provide the additional bulk most people need and are very appetizing with milk or cream. They contain natural benefits of whole wheat: iron, phosphorus and vitamin B together with the outer coat of the grain which acts as a gentle regulator.

Because it is safe, because it is natural, because it makes for regularity and health, try it every morning for two weeks and see if you don't feel better.

● DOCTORS ATTRIBUTE A HIGH PERCENTAGE OF SICKNESS TO IRREGULARITY

Cases of constipation, due to too little bulk in the diet, should yield to Post's Bran Flakes if eaten regularly each day. If your case is abnormal, consult a competent physician at once and follow his advice

© 1932, G. F. Corp.

POST'S BRAN FLAKES

A Product of General Foods Corporation WITH OTHER PARTS OF WHEAT

husband will not mind cooking breakfast on occasion if all he needs to do is attach the electric percolator, heat the toaster, plug in the electric egg cooker, electrically ream the orange juice, look at the electric clock—and then probably run for the electric train! And consider the grace of a maidless hostess who owns electrical equipment which permits her to sit calmly at the table with her guests while the coffee bubbles pleasantly, the waffles or cinnamon toast brown cozily, and the chafing dish electrically turns out a tid-bit or a royal meal. I believe that it pays to buy a large size waffle iron so that one waffle may be divided for two servings.

I look covetously at the electric dishwasher which does my neighbor's dishes for her. She does pots and pans just once a day, the dishes are washed, rinsed with scalding water and left to dry, immaculately clean. Just consider the motion and energy saved by such procedure.

I feel that electrical help goes a very long way toward solving the labor problems of homemaking. By careful budgeting of the homemaker's time, by systematized habits for the household, by a thoughtfully planned work schedule, and by conservation of wasted energy through the use of proper tools and household helps together with intelligent use of electrical equipment, a woman should be sufficiently unwearied to be a delightful wife, a tender yet capable mother, and withal, an excellent homemaker and housekeeper.

WHEN we enter the kitchen, the desire for electric help becomes very keen. The cleanliness, perfectly regulated, even, safe heat of the electric range, the time clock which magically starts dinner cooking in the oven while you and I are at P. T. A., are helps that we may rightfully covet.

If you haven't an electric refrigerator, you surely want one. So healthfully cold, they keep foods below the temperature point in which bacteria may work, they economically keep foods fresh for a long period which permits quantity buying, they are inexpensive to operate, they are clean—and oh the delight of preparing frosty or frozen goodies for the table!

Have you seen a demonstration of the electric mixing machine? You may admire one while it stands idle, but you'll plan to buy one if you see it at work. And you will find, if you own one, that you will assign more and more tasks to its tireless energies. One at least of these mixers has an orange juicer, too. Oh, the fine textured cakes, the fluffy meringues, the quickly whipped evaporated or fresh cream, the malted milks and the light rolls—and the energy saved!

mop with scalding hot water *as easily as you use a dust mop!!*

and keep your hands soft and lovely

Wringing a mop by hand is too much to expect, even of a servant.

You need only lower the wet mop into the "wringing-cone" and, by a simple twist, wring it as dry as you please.

NOW it is just as easy to do a *thorough* cleaning with scalding hot water, as it is to "dust" with a dry mop. The RING E-Z Mop and Pail Set provides the happy way. The wringing cone in every Ring E-Z pail, wrings the mop dry, easily, quickly!

50,000 Sold at $3.95

Now Improved, . . . yet only **$3.45** *the set of mop and pail*

More than 50,000 women, in the Pacific Coast states alone, are using Ring E-Z to keep their homes sparkling, and their hands soft and white.

At all leading dealers

including the larger stores such as:

San Francisco
The Emporium
White House
Chas. Brown & Son

Los Angeles
Barker Bros.
May Co.
Broadway Dept. Store
Robinson's

Oakland
Capwell's
Breuner's
Jackson Furn. Co.
Maxwell Hdw. Co.

Sacramento
Weinstock-Lubin
Breuner's

Fresno
Radin & Kamp

Stockton
Stockton D. G. Co.
Turner Hdw. Co.

Portland
Meier & Frank
Olds, Wortman & King
Lipman, Wolfe & Co.

Seattle
Frederick & Nelson
Bon Marche
Rhodes Dept. Store
Standard Furn. Co.

Tacoma
Rhodes Bros.
Schoenfeld & Sons

Salt Lake City
Z. C. M. I.

—and neighborhood hardware stores, everywhere!

OR BY MAIL . . . USE COUPON

Ring E-Z will serve for years. The durable metal pail is plated all over with rust-proof Cadmium, the outside finished in rich green *Flemite*. The mop is of superb quality, long-staple cotton. It has no metal parts to scratch the floor. Send for interesting, helpful information, or, better still, try Ring E-Z for five days at our risk. See coupons below. Join the increasing thousands of western women who depend upon Ring E-Z!

The
RING E-Z
MOP AND PAIL SET

"I wouldn't sell my Ring E-Z for $100"

writes Mrs. A. C. Y., of Fresno. "My Ring E-Z is priceless," she states. "I would not sell it for $100 if I could not get another one."

Others Say:

"I wouldn't take anything for the Ring E-Z."—Mrs. C. N. C., Los Angeles.

"I consider it an essential part of my household; my friends say it has solved one of their greatest cleaning problems."
—Mrs. B. McC., San Francisco.

"Ring E-Z is worth more to me than my vacuum cleaner, and that's saying a lot."
—Mrs. M. L., Portland.

"I have been keeping house 29 years and have never found anything for saving hard work like Ring E-Z. It's just fun to scrub floors now." — Mrs. S. J., San Jose.

Also
RING E-Z JUNIOR
$1.95

A round, galvanized pail, the outside finished in dark green, with the famous wringing-cone, and a mop of excellent quality.

S-332

Robb-Giddings Supply Co., Ltd.
829 Wood St., Oakland, Calif.

[Use this coupon to send for interesting booklet]

Please send me booklet and other information on RING E-Z Mop and Pail Set, as well as names of nearest dealers.

Name.....

Address.....

City.....State.....

[Use this coupon to order on money-back trial offer]

Deliver to me, prepaid, one RING E-Z Mop and Pail Set according to your five-day money-back trial offer.

( ) Check, ( ) money order for $3.45, $1.95, enclosed.

Name.....

Address.....

City.....State.....

S-332

HE'S A CLEAN FEEDER

Unlike most other denizens of the deep, the Japanese King Crab is a clean feeder. It lives on the clean, sandy floor of the North Pacific and Arctic Oceans.

Because of this, the huge Crab has developed unusually firm and delicious meat of its own. The King Crab makes a most healthful and appetizing sea food, with its clean sea-tang flavor. Get a tin of Japanese Deep Sea Crabmeat today at your grocer's. It is as economical in price as it is good. Try this appetite-provoking recipe tonight.

Crab Chowder.

Melt 3 tablespoons butter, add 1 slice of onion, finely chopped. Stir and cook two minutes. Add 1 large tin Japanese Fancy Crabmeat. Cook slowly ten minutes. Sprinkle with ⅓ cup cracker crumbs and add 4 cups scalded milk. Add 2 cups cooked potatoes, diced, and ¾ teaspoon salt and a few grains cayenne before serving. For many other attractive recipes, send for our FREE *King Crab Recipe booklet.* Japanese Crab Packers Association. 55 New Montgomery Street, San Francisco, Calif.

Genuine Northern Pacific Japanese Crabmeat is packed under the following leading brands: THREE DIAMONDS, GEISHA, NAMCO, SAKHALIN and BLUE FLAG; for sale at all good grocers. Inexpensive, too!

JAPANESE *deep sea* CRABMEAT

My Favorite Company Dinner

Company in Casserole

NATURALLY the company isn't actually in the casseroles but if your dinner is good, before long the contents of these three casseroles will be in the company.

Here is a dinner which will permit you, Mrs. Hostess, to step unfatigued and without fluster to the door at six-thirty when the guests ring, with that leisurely air of having arranged flowers for the past half hour and the kitchen a distant workroom managed by remote control. But maybe Mr. and Mrs. Browne are not so prompt and your dinner isn't served till seven. Well, no matter, or "nothing difference" as a German friend used to say—this dinner keeps itself in a low oven almost indefinitely, so there need be no last minute elbow exercises with mashed potatoes, or seventy-five to a hundred turns of the egg-beater in a bowl of cream which may turn temperamental at the eleventh hour and not take to whipping at all. A dinner, too, which the men guests won't describe as "all flummy-diddles" while driving home and protesting an underfed condition.

Baked Ham and Potatoes (Men like ham)
Escalloped Tomatoes or Cauliflower au Gratin, (or both; they must like one or the other)
Pear or Grapefruit Salad with Roquefort Dressing
(Ladies must be pleased, too, so never mind about men not caring for salads.)
Biscuits or Rye Bread Celery and Olives
Strawberry Sponge
(or, if berries are out of season, a Lemon Souffle, but any reliable brand of strawberry marmalade makes dessert good enough to eat, too)
Plate of Cheese Crackers Coffee

Probably if you expect two or four for dinner the vegetables, fruit and meat have been ordered the day before, but if your invitation is telephoned to less formal friends that very morning, there is still time to order or buy a two-inch thick slice of ham (better select the meat in person), two boxes of strawberries (or a glass of marmalade), 2 pounds of tomatoes, 2 heads of cauliflower, 2 bunches of celery or 6 celery hearts, a head of lettuce, a can of ripe olives, one or two grapefruit, and a large can of pears.

In the morning, after the children, having located all missing books, tablets or the other shoe, are off to school, clean the strawberries and slightly crush in a saucepan with ½ cupful of sugar (or more if you prefer). While this heats, 1 tablespoonful of gelatine should soak in a ⅓ cupful of orange juice or some of the sauce drained from the can of pears. Stir

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AMERICA'S FINEST

~~at least once a week, especially during Lent!"

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NEW, STEAMED WILLAPOINTS are sold in Red and White Cans for the Cupboard

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NAME _____

ADDRESS _____

the strawberries now and then till the sugar is dissolved and the mixture is hot enough to dissolve the gelatine; add the latter, stir well, then set aside to stiffen, during which hour or longer you dispose of household routine and the company extras of cleaning.

Then, too, one may arrange several dinner accessories; clean the celery and put into the refrigerator wrapped in wax paper; skin the tomatoes ready for their top dressing of ground bread crusts mixed with butter, parsley, bits of onion, salt, pepper, et al. Even the cauliflower could be boiled (put a bit of lemon in the water to keep the vegetable white.) The strawberries are beginning to jell now, so stir them a little and whip ½ pint of cream in a large bowl. When stiff, pour the strawberries into the cream, mixing vigorously. This fills six sherbet glasses, a piece of sponge cake in the bottom of each, and a whole strawberry on top, if you have been lucky enough to find six pretty ones in two boxes. Into the ice-box with it. There, that's ready!

So now you may bid the dinner goodbye until 3:30 p. m. unless you wish to arrange the flowers or fruit for a centerpiece—always the latter on our table, with trimmings of stuffed dates, salted nuts and little sweets.

Do have a nap after lunch, then you won't be wondering at 11:30 p. m. if the Brownes don't know that 9:30 to 10:00 is the conventional departing hour for dinner guests; or perversely, if the company said goodnight too soon, you'll know it wasn't because you looked tired, anyway.

AT 4 o'clock or 4:15 trim the excess fat from your slice of ham, cut into serving-size pieces and brown both sides in a hot skillet, then arrange in a large baking dish. Rub a little mustard and brown sugar into each piece and cover with heated evaporated milk, water-diluted half and half. Cover and cook in a moderate oven for one hour. During that hour—4:30 to 5:30—slice potatoes; make white sauce and pour over the cauliflower; remove the stem ends of the tomatoes and cover them with the bread crumb mixture. Trim both these casserole dishes with snippings of parsley, bits of onion and pepper, salt and paprika. The butter, flour and baking powder must be blended for the biscuit unless the day is hot and you've decided that is too much work. In that case spread Roquefort cheese on crackers and set aside covered with waxed paper (but not in the moist refrigerator), and mix your salad dressing, with or without the Roquefort, as you wish.

The table should be set now, and if it is your good fortune that the guests need not be impressed by re-

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SALMON OR TUNA FISH LOAF

(Illustrated) (6 Servings)

1 level tablespoonful Knox Sparkling Gelatine
¼ cup cold water
1 teaspoonful salt
1 teaspoonful mustard
1½ tablespoonfuls melted butter
2½ tablespoonfuls mild vinegar or lemon juice
2 cups canned salmon, tuna or crabmeat
Yolks of two eggs
¾ cup milk
¼ teaspoonful paprika

Soak gelatine in cold water about five minutes. Mix egg yolks, slightly beaten with salt, mustard and paprika; then add butter, milk, and vinegar. Cook in double boiler, stirring constantly, until mixture thickens. If more seasoning is desired, add a few drops Worcestershire Sauce. Add soaked gelatine and salmon, separated into flakes. Turn into wet mold, chill, and when firm, unmold on platter. Garnish with crisp lettuce leaves. Salmon mixture may be molded in a wet small bread pan, and when firm cut out in fish shape—using a paper pattern and a sharp knife. Garnish with thin strips of pimento, outlining the head and tail. Use a piece of the pimento for the mouth and eye or a whole clove for the eye.

ACCEPTED AMERICAN MEDICAL ASSN Consult the Doctor on Foods

KNOX *is the real* GELATINE

KNOX GELATINE, 144 Knox Ave., Johnstown, N. Y.
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I enclose———. Please send me prepaid the size can of DRI-BRITE marked below—

- ☐ 1 Quart Can of DRI-BRITE Liquid Wax.....$1.25
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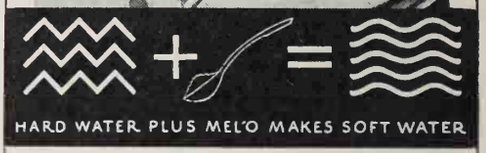
splendent service and know that you have bread and butter plates anyway, why not let the salad plate serve the square of butter? Answer: six less dishes, and the individual salad need not be so large.

When the ham has baked for an hour remove from the oven and place over it the sliced potatoes with enough more milk to cover. Return this to the oven, and into the heat with it go the cauliflower and tomatoes. You now have half an hour for bath and dressing; the man of the house arriving at six will need all tub space and dressing room from then till the door bell rings. My bathroom invariably needs a last moment cleaning and rearrangement of towels, so just before turning on the shower, I unwrap the new cake of soap, place guest-towels initial-side out on the racks, and beginning at the corner clean the floor right up to the edge of the tub, when I step in and turn on the water!

Hence at 6 o'clock I find the oven proceeding right along with the dinner, the table set, and time to put coffee and water in the percolator, arrange the salad and butter on the left-hand plates, fill the water glasses, and see if young son has discovered the extra dish of dessert I put in the refrigerator for his after-school snack. That reminds me not to hurry between removing the dinner and dessert courses lest the guests detect how important I consider my strawberry concoction. If your white sauce has been prepared in an aluminum pan, put a spoonful of soda and one of washing powder therein, fill with hot water, and as you remove the dinner plates place the silver in this soapy water. The aluminum and soda clean your knives and forks for the next party. By the way, too, having a rubber pad for the kitchen sink saves nicking best china.

It is 6:25 by the clock and still time to rub lemon juice around the fingernails and last-minute lotion over hands, peering out the window for the automobile whose motor stops in your driveway; and as you step to the door, hold the right hand aloft, so that its redness flows down the arm to warm your smile when you extend both in welcome to Mr. and Mrs. Browne or the Duchess de Camembert as the case may be.—Mary S. Sibley.

to split old inner tubes and use the pieces to cover the children's teeters and swings, tacking smoothly on the underside. By so doing, old lumber may be used for play equipment with no danger of slivers.



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No AMOUNT of rubbing and scrubbing with plenty of soap will wash white clothes *white* in hard water. For soap and hard water combine to make a penetrating, dirty scum that leaves clothes gray when they should be white.

Mel'o is the answer. A little in the laundry tub will make hard water soft as rain. Suds are rich and lasting . . . washing is quick and thorough . . . rinsing easy and sure. Soft water lets the soap loosen *all* the dirt and leaves white clothes as bright as a fleecy cloud.

Try Mel'o tomorrow. It makes every washing-job easy and every bath a joy. Your grocer sells Mel'o in convenient cans—10c. The Hygienic Products Co., Canton, Ohio. (*Also makers of Sani-Flush.*)

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1931 catalog, 364 pages of pistols, armor, guns, daggers, etc., mailed for 50 cents. New special circular for 2c stamp.

Established 1865.

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I Like to Serve Tray Meals

Writes Valrie Geier

SUMMER is one continuous picnic at our house, since I started serving the noonday lunch on trays. Early in the spring I made a visit to the five-and-ten and bought a dozen trays, and a few odd bowls and other dishes suitable for using on trays. I stocked up on oil paper, napkins, straws and different kinds of boxed cookies.

I usually serve one hot dish and a raw vegetable salad, wholewheat bread and butter sandwiches, an individual bottle of milk such as they serve in restaurants, and two or three cookies. This lunch my doctor assured me would keep my children well nourished, and would be easy for them to digest even on the hottest days.

Shortly before noon I go to the kitchen to prepare the lunch. This does not take long, as I get things ready in the morning as much as I can. I spread each tray with a paper napkin, and place on it the hot dish and salad. The wholewheat bread and butter sandwiches I wrap with oiled paper. The cookies I wrap in a paper napkin, with a poem, short story, or some other clipping that I wish to read to them. These cannot be opened until it is time to eat dessert.

Each day the children take turns choosing the place to eat. Sometimes it is on the screened porch, but most often we eat in the garden. It makes no extra work for me no matter where we eat for the children carry their own trays from the kitchen. In fact, I enjoy these half hours in the garden, and food always does taste so good outdoors.

CHILDREN love surprises, and half the joy of dessert is keeping it a secret. Sometimes in place of cookies I have simple puddings, custards and fruit gelatines. These I serve in glass sherbet dishes with a paper napkin tied over the dish. The milk I serve from the bottle with a straw. Children are so easy to please and make happy, such little extras as these please them out of all proportion to their real worth.

Besides saving herself a lot of work, any mother will find these picnic lunches a wonderful opportunity for filling her children's minds, as well as their stomachs. Reading inspiring poems, stories with good morals, telling Bible stories, and discussing these things together, will help them form high ideals that will help them all their lives. (*See next page*)

MRS. *Minnesota* SAYS IT!

MRS. *Texas* SAYS IT TOO!

MINNESOTA FAIR WINNER TELLS SECRET OF BAKING SUCCESS

"I use Calumet!" That is the way Mrs. H. A. Scheer of 707 Eleventh Ave., Two Harbors, Minn., explains the astonishing number of premiums won by her skillful baking at the Lake

TEXAS FAIR AWARD FOR CALUMET CAKE

Mrs. Beulah Rebelman, popular housewife of Mineral Wells, Texas, carried off the coveted first prize in the cake contest of the famous Palo Pinto County Fair.

Her winning entry was a delicious

CALUMET'S DOUBLE-ACTION BRINGS TO BAKING

extra ECONOMY—*extra* SUCCESS

Let the prize winners themselves tell the story. Read above. There's no fear of costly failures with Calumet. Calumet cakes are blue ribbon cakes. Calumet perfection is prize-winning perfection. And that's what makes a real bargain in baking. That's why Calumet is to-day the world's most popular baking powder.

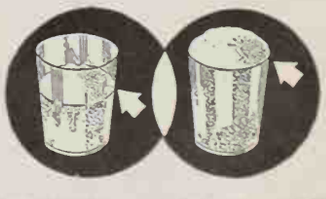
Calumet's secret is simple, too. Calumet acts *twice!* And the beauty of it is—Calumet's Double-Action is scientifically balanced. It's so perfectly controlled that your baking is protected at every step. In the mixing bowl, Calumet's *first* action begins. It starts the leavening. Then, in the oven, the *second* action begins. It continues the leavening. Up! . . . up! . . . it keeps raising the batter and holds it high and light. Cakes, quick breads, too—all are super-tender and delicate—wonderfully delicious!

Notice, too, how little Calumet the recipe given calls for. Even less than the usual Calumet proportion—which is only *one* level teaspoon to a cup of sifted flour. Another splendid economy for you—thanks to the perfect efficiency of Calumet's leavening action. Try Calumet to-day!

CHOCOLATE LAYER CAKE (*3 egg whites*)

2⅔ cups sifted Swans Down Cake Flour	1⅓ cups sifted sugar
2¼ teaspoons Calumet Baking Powder	⅔ cup milk
½ cup butter or other shortening	⅓ cup water
	½ teaspoon vanilla
	¼ teaspoon salt
	3 egg whites

Sift flour once, measure, add baking powder, and sift together 3 times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Combine milk, water, and flavoring. Add flour to creamed mixture, alternately with liquid, a small amount at a time, and mix after each addition until smooth. Add salt to egg whites; beat until stiff, not dry. Fold gently but thoroughly into mixture. Bake in two greased 9-inch layer pans in slow oven (300° F.) 10 minutes; then increase heat to moderate (375° F.) and bake 15 minutes longer. Put layers together and cover top and sides with chocolate frosting. Sprinkle sides with nuts. Double recipe to make three 10-inch layers. *All measurements level.*



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You may win one of the fine cash prizes offered in this contest. First prize $25.00, second prize $15.00, third prize $10.00. Your letter must be attached to a LYNDEN label from the ½-lb. or 1-lb. can of LYNDEN brand *Boneless* ROAST CHICKEN. Contest starts March 1, 1932, and ends at midnight, May 1, 1932. Mail your letter to *Washington Co-Operative Egg & Poultry Ass'n, Dept. S, Seattle, Wash.*

$50 CASH PRIZES
will be awarded in this contest
$25.00 FIRST PRIZE
$15,00, Second Prize
$10.00, Third Prize
Also 25 extra prizes of one ½-lb. can LYNDEN brand *Boneless* ROAST CHICKEN, each.

LYNDEN brand *Boneless* ROAST CHICKEN —comes to you in the famous inside enameled tin, containing only tender meat from breast and legs with bones removed, roasted to a golden brown. Equivalent to a 3-lb. hen, eliminating waste and labor for you. —*Ask Your Grocer*

Tray Meals
(*Continued*)

Yes, indeed, you may be sure picnic lunches will be a great success as far as the children are concerned.

Here are a few of our favorite menus which you may find helpful to use as a guide in planning your own.

No. 1

Vegetable Soup
Wholewheat Bread and Butter
Apple and Celery Salad
Fig Bars and Milk

No. 2

Creamed Noodles and Salmon
Lettuce Sandwiches
Carrot, Celery and Walnut Salad
Fruit Gelatine and Milk

No. 3

Cream of Tomato Soup
Graham Bread and Butter Lettuce Salad
Baked Apple—Cold Chocolate Milk

No. 4

Vegetable Stew
Bread and Butter Cabbage Salad
Custard and Milk

No. 5

Creamed Peas and Carrots
Wholewheat Bread and Butter
Lettuce Salad
Sugar Cookies and Milk

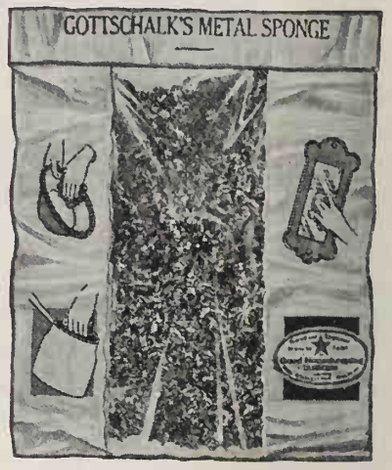
No. 6

Escalloped Potatoes
Bread and Butter
Tomato and Lettuce Salad
Graham Crackers and Milk

Another Good Idea

When we were getting ready for the new baby I found that I could not afford one of the collapsible dressing tables so desirable in small, cramped quarters. The substitute that was finally evolved has proved so satisfactory that I wish to pass it on to other mothers similarly situated. My husband brought home lumber and constructed a table top or board, which in our case happened to be 32x36 inches, to fit across the top of our bathtub, building it up several inches to a convenient height. This was then covered with a blue and white figured linoleum that matched the floor covering. It has provided a dressing table for the baby as well as a place for his tub and scales and has saved me much bending and stooping. The board is easily kept clean and can be lifted off and placed out of the way against one wall of the bathroom when not needed. Even though the baby is now two years old I still find my table top very handy and use it daily.—Mrs. E. C. H., Seattle, Wash.

Twice As Big Still 10¢



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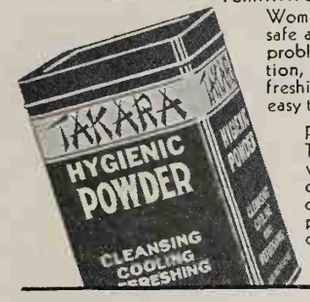

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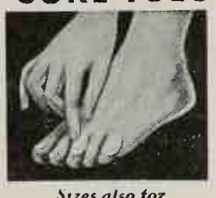

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Facing March Winds

MARCH winds are often cruel to our complexions unless we are prepared to face them. A chapped skin or a blue nose is never in keeping with the lightest of spring clothes and perky straw hats.

During this season creams should be applied even more faithfully and generously than is your usual habit. If you wash your face with soap and water be sure to follow with plenty of cream, oil or lotion. If you use cream for cleansing, after the last traces of the preparation have been removed with a tissue, apply a cream rich in nourishing ingredients. Remember to apply it with upward strokes and then pat gently until your skin responds with a rosy glow signifying full circulation. Each morning, rather than refreshing the skin with dashes of cold water, pat the skin with a small cotton pad saturated with a skin tonic. Before venturing out in the cold, apply any one of the many splendid protective lotions which are on the market. This not only protects the skin against sharp winds but helps to retain powder.

And your rouge? For a dry skin, cream rouge is most successful and beneficial; be sure, by the way, that your lipstick conforms in tone with your rouge. Powder, too, should match the tone of your skin, especially on a cold day, for a white powder on a dark complexion will give a whitewashed appearance to a cold nose.

For persons with exceedingly dry skins, we recommend a hot-oil facial each week. Visit your beauty operator for the first few treatments, and after that I am sure you will be able to administer this treatment yourself.

Last week I became acquainted with a cream made from avocado pulp. It really is a lovely, soft cream, and is not only an excellent cleanser but most soothing to an irritated skin.

Hands, too, need special care at this time, especially if they are the hands of a busy housewife or business person. Keep them soft with generous applications of hand lotion and do not forget to wear gloves when you go out of the house, even on a quick trip to your neighborhood market.—Jean Ashcroft, Beauty Editor.

to knock the bottoms out of empty vinegar or catsup bottles and place over tender plants and cuttings. The tops allow for proper ventilation.

HEALTH
dear lady, has a lot in common with the
COLOR
OF YOUR HAIR!

A healthy body on the *inside* reflects vigor, lovely skin and natural beauty on the *outside!* Similarly, if you have gray, age-announcing hair, the only *natural* way to recolor it is on the inside! NOTOX, the scientific hair tint, re-colors gray hair a decidedly *new* way. Instead of crusting the hair with a plate of dye, as do old-fashioned "clear white restorers," NOTOX *penetrates* the hair and colors it *inside* the hair shaft. Your hair remains as fine, lustrous and supple *as ever,* undetectably natural in appearance. Washing, waving, sunning NOTOXED hair does nor affect its color. The best hairdressers and beauty shops use NOTOX exclusively. *Resent a substitute* — a like product does not exist. Buy NOTOX for home use at smart shops everywhere.

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ALASKA

THEY CALLED IT

the *worst trail* *This side of Hell*

'TWAS in '98: A wild tale it was in the telling and like wildfire it spread: "Gold, yellow gold, unheard-of Gold in Alaska!" The rush was on. Miles-long human trains trekked "Over the pass." Indescribable hardships accompanied their every footstep. "The worst trail this side of Hell" took a horrible toll in human life and misery, but gold was there! Fabulous fortunes for some, for others —but why speak of the nameless ones.

Today as you follow the still-visible "Trail of '98" from the observation platform of a modern railway train, you may still experience something of the thrill of these hardy stampeders and this is but one of the thousands of thrills which may be experienced . . . one of the dozens of epoch-marking bits of history which may be re-lived . . . one of the broadening, awe-inspiring sights which will intrigue and fascinate you on a cruise to this mighty, marvelous wonderland.

Sitka, former seat of Russian Rule in America! Reeking with glamour and romance of by-gone days. Juneau, the present capital, once center of the world's greatest gold producing areas. Ketchikan, "the town under the eagle" originally owned by "Paper Nose Charlie." Each has its own peculiar charm and romance.

And glaciers! Little ones and big ones, live ones and dead ones, and especially Titanic Taku, a giant body of blue, translucent ice over two miles wide and rising 300 feet above the water's edge.

For over one thousand miles you cruise the world-famous "Inside Passage"—the World's Wonder Waterway—smooth as a mill-pond! Each mile brings a gem of ocean and mountain grandeur, each day a quaint and fascinating city.

See Alaska this summer! Its ease of approach and enjoyment will surprise you! For instance: A glorious nine or twelve day cruise from Seattle to Skagway and Sitka and return. The ship is your home for the entire round trip, and the round trip fare, including berth and meals is only . . **$90**
From San Francisco, $140.00; from Los Angeles, $164.00; and from San Diego, $170.00.

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SUNSET TRAVEL SERVICE

If you are going east, west, around the world or on a short vacation trip, write us for information. Tell us just what your problems are and we will do all we can to help you. Inquiries received by this department are answered by mail. Address Sunset Magazine, 1045 Sansome St., San Francisco.

Booklets Please

Travel Editor, Sunset Magazine:

We have noticed your kind offer to send booklets that will be helpful in planning vacations. We wish to drive north, and should appreciate booklets that you might have on Seattle, Mt. Rainier, Mt. Baker, The Puget Sound, Spokane, and also on Crater Lake. Can you help us?—R. P., Hollywood, California.

Indeed we can help you. The supply of booklets we have sent you on the Northwest will be useful in making your plans. While you can spend a great deal of time in and around Seattle, do plan to drive to Vancouver and to ferry to Victoria, a quaint bit of England—there is so much to see in both of these cities of British Columbia. We have sent booklets descriptive of the Malahat Drive, the Butchart Gardens, etc., in Victoria, and of scenic drives and points of interest in Vancouver. You will want to buy some Belleek or some Wedgwood in Vancouver—it is more reasonable than in our own state, and every tourist is allowed one hundred dollars worth of merchandise duty free, you know. If you need additional booklets on any portion of your trip, please let us know.

✣ ✣ ✣

Rainbow Canyons

Travel Editor, Sunset Magazine:

Will you please give me a little information on Bryce and Zion Canyons? I should like to visit these places in the summer, and would like to know something of the transportation through the parks, and what the train fare is from my city.—J. C. H., Boulder City, Nevada.

Bryce and Zion are known as the Rainbow Canyons, and justly named. They lie in southern Utah, a rampage

Our Vacation Owl says -
Many western cities offer garden tours to garden-loving tourists. Inquire at the Chamber of Commerce in the cities you visit.

HAVANA

OR

NEW YORK

via the

SPANISH AMERICAS

Enjoy 10 shore visits in 7 foreign countries en route to gay Havana or New York! Take advantage of this opportunity to join delightful, inland excursions into Mexico, Guatemala, El Salvador, Panama and Colombia; go ashore in Nicaragua and Costa Rica. You acquire a real familiarity with one of the most fascinating parts of the world! The New York voyage includes a visit in Havana.

Your fine liner is expressly designed, equipped and staffed for this service—yet the Panama Mail Service of the Grace Line (through the Panama Canal) is the lowest cost per day of any line to New York!

Return from Havana may be made by sea to Florida or New Orleans, and thence to California by train via the Southern route; or from New York direct by rail to California. In either case, lowest possible rail rates can be secured by purchasing rail and steamer accommodations at the same time—from any authorized travel or railroad agent, or any Grace Line office.

Cruise liners sail from San Francisco every other week, stopping at Los Angeles one day later. Write us for full information about rates, sailings and itinerary!

PANAMA MAIL SERVICE

OF THE

San Francisco: 2 Pine Street; Los Angeles: 548 So. Spring Street, or authorized agent.

of the most vivid colors all blended so perfectly by the rains of centuries. Word pictures do little justice to the colors of these canyons, and to the weird formations, result of wind, water, and erosion. The booklet we are sending portrays as nearly as possible the striking vividness of Bryce and Zion. Rail fare from Boulder City to Cedar City is $12.85, and it is from Cedar City that motor tours are made into the parks. You may make the three day trip, for example, to include Zion Park, Bryce Canyon, and Cedar Breaks. The motor-bus fare is $28.00. An all-expense tour, including motor-bus transportation, three meals and one lodging at Zion Lodge, three meals and one lodging at Bryce Canyon, and dinner on the outbound trip at Hotel El Escalante, is made for $41.50. Other tours of longer or shorter duration are also available, and the booklet we have sent describes them in detail.

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Round America

Travel Editor, Sunset Magazine:

I should very much appreciate any information you can give me regarding the tour from San Francisco or Los Angeles to New York via the Panama Canal, and returning by rail. What is the cost of such a trip? The time? Are there stops in the Canal Zone, and are there stopover privileges? I am interested in the summer tour.—L. W., Cheyenne, Wyoming.

The steamship on which you sail decides the length of time between Pacific Coast ports and New York. One line requires sixteen days from San Francisco, stopping en route at Los Angeles, Balboa and Cristobal in the Canal Zone, and Havana, before proceeding to New York. On the other hand, if you wish to spend the greater part of your trip on the water, you will be interested in the steamship line which requires approximately 30 days between here and New York. On this line calls are made at such intriguing little ports as Acapulco, Guatemala, Acajutla, La Libertad, Corinto, Puntarenas, Balboa, Cristobal, Cartagena, Puerto Colombia, and Havana, from which port the ship proceeds to New York. Six months' stopover privileges are granted at intermediate points within the limit of your steamship ticket, and rail stopovers are allowed to the extent of ten days at the principal cities en

Our Vacation Owl says -
Take along a good fly spray when you go camping. You will need it for treating garbage cans, as well as to get rid of mosquitoes and flies.

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Aerial Railway, Capetown

AN alluring country, firing the imagination with novel thrills, South Africa offers an amazing combination of wonderful sights, romance, mystery, modern travel comfort and a glorious climate!

Historic Cape Peninsula, Kimberley's Valley of Diamonds, the gold mines of Johannesburg, colorful Durban, the Cango Caves, Zimbabwe's mysterious ruins, Kruger National Park (the world's greatest natural "Zoo"), a profusion of gorgeous flowers—are but a few of South Africa's fascinating marvels.

Conical Tower Zimbabwe Ruins

Charming seaside resorts and country clubs contrast vividly with the picturesque Bantu life and its quaint kraals, weird tribal ceremonies, witch doctors, and wild war dances.

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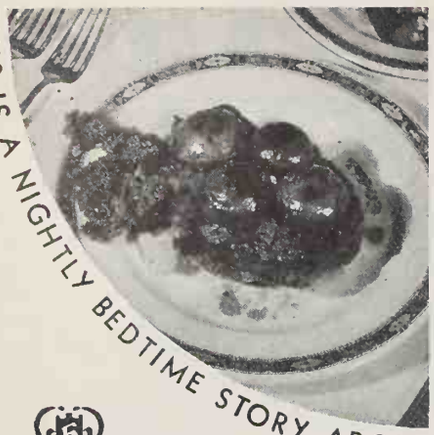

THIS IS A NIGHTLY BEDTIME STORY ABOUT

HEATHMAN

HEATHMAN HOTELS

She: "Of all the places we have visited on the Pacific Coast, I have never tasted such perfectly marvelous foods, such as they serve here at Heathman Hotels in Portland. Wasn't that dinner tonight a treat? And so reasonable, too!"

He: "Told you you'd love it here, Madge—those Fillet Mignons that Chef Altorfer turns out literally melt in your mouth—and those mushrooms! Honestly, they were as big as fried apples. Golly, you're right about *how good*, and *how reasonable*, everything is!"

• • •

Portlanders who are in a position to know what's what in their own local restaurants and cafes, are simply flocking to the new-found goodness of Heathman Hotels' cuisine. And the home folks *know*. Heathman Hotels are Portland's newest, most modern, best liked—right in the center of the business district. You'll like them, too!"

•

Rates that *are reasonable* Single, Bath or Shower, $2 to $4; Double, Bath or Shower, $3 to $6; Rooms en Suite, $6 to $10.

HARRY E. HEATHMAN
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Assistant Managers

The HEATHMAN HOTELS

PORTLAND, OREGON

route. The round trip fare, one way water and return by rail, ranges from $250 to $350. The booklets we are sending will describe accommodations, etc.

✣ ✣ ✣

What to Wear

Apropos of the above inquiry, another person writes:

Travel Editor, Sunset Magazine:

I am making the trip to New York via the Panama Canal as you have suggested. Thank you for the information. I noticed you once offered a booklet on clothing requirements for a trip to Hawaii. Do you have a similar booklet giving information on appropriate clothing for that portion of my trip through the Panama Canal?—B. H. Portland, Oregon.

"What to Wear on Shipboard" is the title of the little booklet we have sent you, and it gives information on clothing requirements for a trip through the Panama Canal. As emphasized, two simple rules will solve your problems—comfort and convenience. The booklet explains general weather conditions encountered, and suggests the type of clothing you will find suitable and comfortable.

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Lazy Days on a Ranch

Travel Editor, Sunset Magazine:

How I do enjoy your splendid magazine! It gives us just what we want for the West. I have spent many years in offices and have always wanted a vacation on a western ranch where I could roam over the hills and fish to my heart's content. I am not looking for a dude ranch with attendant prohibitive prices, but something restful and lazy and ranch-like, particularly in Arizona or New Mexico. Can you help me?—Mrs. E. R., Cloverdale, California.

New Mexico and Arizona seem to have been the cradle of dude ranches here in the West, for ranches in those states are numerous. We have sent you a booklet in which we have marked a number of less expensive ranches. At one ranch near Las Vegas in the midst of the Santa Fe National Forest there are cabins available for housekeeping for $55 a month, and each cabin accommodates three adults. Horses are rented at extra charge. If you do not wish to do your own cooking, however, you will find that most ranches quote a rate to include meals and lodging. There is one just north of Prescott, Arizona, for example, which charges

Reserve now for the world's quietest deck-chair . . .

Alaska

Next June you can be cruising through springtime . . . with the Midnight Sun, snow-capped mountains, thundering glaciers, giant wildflowers and totem-pole villages all in review, all at their best.

Your route is the river-smooth Inside Passage . . . your "sun-porch" the white deck of a smart Canadian National steamer, the *Prince Robert, Prince Rupert* or *Prince George*.

Two weeks, from home and back, if your time is short—and that will even include a rail trip into the Klondike, stark and towering, where Gold Rush days still seem to live.

Plan it now—early reservations are best. Stop by, or let us mail you descriptive Alaska booklets.

Round Trip from

SAN FRANCISCO	LOS ANGELES
$136.75 and upward	$155.25 and upward
SEATTLE	**PORTLAND**
$90.00 and upward	$103.16 and upward

CANADIAN NATIONAL
The Largest Railway System in America

SAN FRANCISCO: 648 Market St.
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82

$25 a week, this rate including the use of saddle horses also. A brief description of the various ranches in Arizona and New Mexico is given in the booklet we have sent. Should you be interested in dude ranches in Oregon, California, or Nevada, do write us again.

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Eucharistic Congress

Travel Editor, Sunset Magazine:

Do you have any information on the Eucharistic Congress which I understand is to be held in Ireland this summer? What time of year will it be held? I am planning to visit Europe, and if possible should like to include this event.—T. McC., Salem, Oregon.

Thousands will join the pilgrimage to attend the 31st International Eucharistic Congress to be held in Dublin from June 22 to June 26 of this year. If you have not already made your plans, you may wish to read over a little booklet which outlines eight officially approved Post-Congress European tours. They vary in price according to the length of time you wish to spend abroad, and should you wish only to attend the Congress, immediate return may be arranged either from Cobh or from a Channel port.

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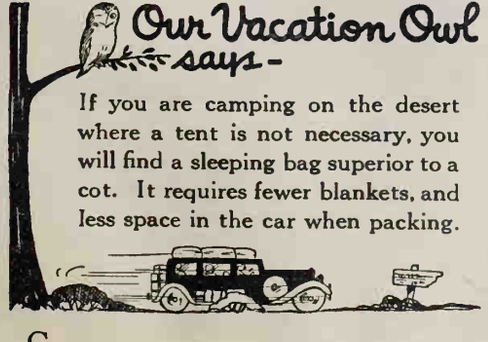
A Desert Oasis

Travel Editor, Sunset Magazine:

We are planning to drive to California within two weeks, for we want to escape the last remnants of winter up here, and are seeking warmer and drier climes. We have heard that Palm Springs is a good location for this sort of climate. Can you give us the name of some good hotel, not too expensive, where we might spend a month or so? We have our route mapped out as far as Los Angeles. How much farther south is Palm Springs and how is it reached by motor?—F. A. W., Redmond, Washington.

Palm Springs is truly an oasis in the desert, situated as it is on the western rim of the Colorado Desert of California. Not alone is it popular for its winter climate of 81 degrees, but for its unique setting. Palm Springs boasts native palm tree groves in the nearby canyons, and health-giving spring waters. Mt. Jacinto shelters it all, making that region almost immune to severe winds. Accommodations are numerous, ranging from expensive and luxurious hotels, to less pretentious inns and apartments. The booklet we are sending gives complete information on hotels and rates.


Our Vacation Owl says -
If you are camping on the desert where a tent is not necessary, you will find a sleeping bag superior to a cot. It requires fewer blankets, and less space in the car when packing.

Glacier Park's on your new way East! The new Great Northern Route East takes you right to Glacier Park. Find a new vacation high up there in the Montana Rockies—riding, climbing, fishing, camera-hunting. Live again the free-and-easy frontier days of the Old West! Stay or just stop over—summer fares to the East are lower than ever before. Write Great Northern Vacations.

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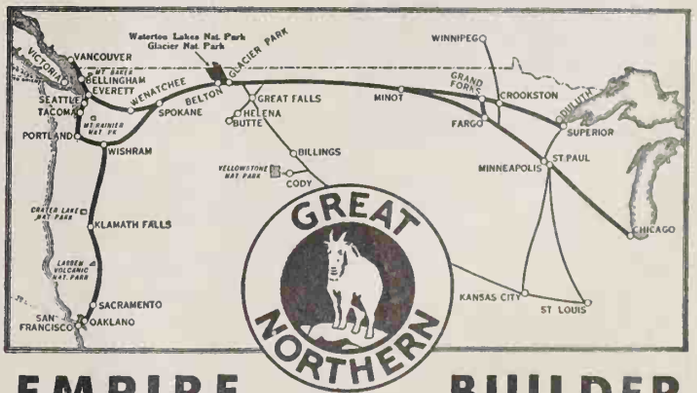

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to Glacier Park, Chicago, and the East

A GLORIOUS VACATION INVITES YOU

come to Spokane

LAKAKKAW FALLS - YOHO NATIONAL PARK

This year take "The Trip Supreme" filled with Adventure, Romance and Beauty, amidst ten-thousand foot peaks and jade green waterfalls. Come to Spokane.

From Spokane, midway between the Giant Rockies and the picturesque Cascades, follow rail or trail past incomparable vistas to gorgeous Glacier Park; enchanting Waterton Lakes; the magnificent Banff district and multi-hued Lake Louise. Glide through Yoho and Kootenay National Parks in the awe-inspiring Canadian Rockies.

Then back to Spokane, an attractive city of refreshing mid-summer nights; cool, tumbling waters; and healthful climate—a metropolis bustling with activity.

See the unusual geological marvels and storied mining regions.

On your trips East, you can now go or return via the Northern Route at no extra cost—through the land of National Parks and Spokane, Home of the Columbia Basin Irrigation Project and Capital of the Inland Empire—an area whose Agricultural, Mining, Timber and Hydro-electro resources produce over Four Hundred Million Dollars in new wealth annually. SEND COUPON TODAY FOR FREE SCENIC BOOKLET.

SPOKANE
IN THE LAND OF NATIONAL PARKS

Chamber of Commerce
Spokane, Washington

Send new Scenic booklet "The Trip Supreme"

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Street_____

City_____

State_____ M.S.

Situated about 116 miles from Los Angeles, Palm Springs is reached over the main Highway No. 99 via Pasadena, San Bernardino, Beaumont, Banning, and White Water, from which point you turn off the main highway to Palm Springs, only a few miles distant. You will have leisure time for a few drives, and you will want to see Palm Canyon, and Tahquitz Canyon, the Date Gardens, Painted Canyon, Twenty-nine Palms, the Salton Sea, the Imperial Valley, and across the border into Old Mexico, all accessible within a short time.

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Neighbors to the South

Travel Editor, Sunset Magazine:

For quite some time I have been anticipating a trip to Mexico during my early summer vacation. I find that I shall have only three weeks, however, and am wondering if the trip is possible in that short time. If so, what would the cost be? Any information will be helpful.—D. S., Sacramento, California.

So many persons have written us to ask about the time element regarding a trip to Mexico City, and we are happy to assure you that 22 days will be quite sufficient time for the round trip. California-Mexico tours have been planned to leave San Francisco on February 19, March 4, March 18, and April 1. Other tours will be available after April 1, but the dates have not as yet been decided. These tours, planned to offer the maximum in travel comfort in the most economical manner, provide private automobile excursions, first class accommodations at all hotels, Spanish-speaking guides, etc. Leaving San Francisco on March 4, for example, the trip is made to Acapulco, Mexico, by steamship; Mexico City is reached by automobile after a delightful all-day drive; and nine days are provided for in and around Mexico City, with accommodations at the Hotel Regis. In nine days you will have time in which to see thoroughly not only Mexico City, but Xochimilco, Cuernavaca, Puebla, San Juan Teotihuacan, and Toluca. The return trip is made by rail via Guadalajara and up the famous West Coast route through Jalisco, Sonora, Tucson, Los Angeles, and back to San Francisco. This extensive tour may be had for only $479, quoting the rate from Sac-

Our Vacation Owl says—

Give the gasoline camp stove a coat of paint before taking it on its summer trips. The framework of camp furniture and cots will also last longer if painted.

$300
FIRST CLASS
New York
ROUNDTRIP

Hometown to hometown. Rail fare to New York . . . A 5500-mile cruise on a President Liner to California . . . Rail fare back to your hometown. The fare is slightly higher if you reverse the direction.

This Round America trip affords all the thrills of a cruise in tropic waters, foreign lands and strange sights, *with real economy.* You enjoy a full day in Havana. Stop at Cristobal. See the Panama Canal. Balboa and Panama City. All shipboard expense is included in the fare. One way water $200-$225.

President Liners of the Dollar fleet sail every Thursday from New York via Havana and Panama Canal to California . . . Every week from Los Angeles and San Francisco, via Hawaii, to the Orient and Round the World. Every other week from California to New York.

See your local travel agent or

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STEAMSHIP LINES

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Dollar Steamship Lines
311 California Street, San Francisco

Please send me literature on a trip Round America thru the Panama Canal ☐, summer trips to the Orient ☐, Round the World ☐.

*Name*_____

*Address*_____

ramento back to Sacramento. This includes all transportation, rail and steamship, Pullman, hotel accommodations, meals, sightseeing, baggage transfer, courier service, etc. The booklet we have sent gives an interesting description of the places visited.

Note.—We shall be happy to quote an all-inclusive rate on this Mexico trip from Seattle, Spokane, Tacoma, Portland, or Salt Lake City, to anyone interested.

Campers' Coffee

What goes in the coffee pot
That boils beside a trail?
Water carried from a spring
In an old tin pail.

A film of ashes and a twig,
A yellow leaf or two—
Obvious components, these,
Of the brew.

And some other savor
Harder to explain—
Tang of woodsmoke, likely;
Wind, a dash of rain;

The fragrance of a forest;
An hour to dream—and more:
A bed of browsed fir tips behind;
A mountain climb before.

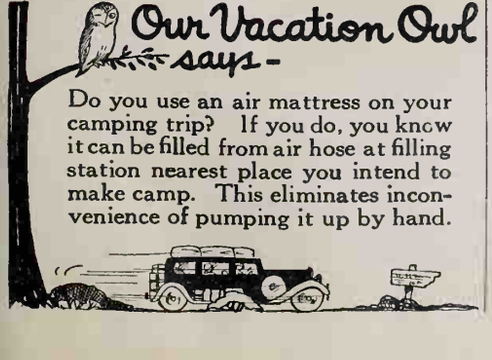
—Ethel Romig Fuller.

Fishing in Yellowstone

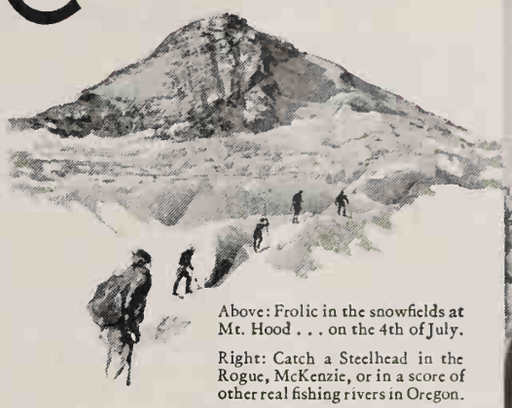
Travel Editor, Sunset Magazine:

Thank you for sending us the railroad information for our contemplated trip to Yellowstone. It will be very helpful. One more question arises, however, and we should like to ask if fishing is good in Yellowstone. May fishing equipment be rented in the park? We shall be going by train and so shall not want to carry such paraphernalia with us. What is the fishing license fee?—E. R., Wilbur, Washington.

Yellowstone offers excellent fishing possibilities at all times during the park's open season, June 1 to October 15. Thoroughly to enjoy fishing in the park, however, waters as remote as possible should always be sought. Most of the streams and lakes in the park from timber line down to the lowest altitudes contain trout of one or more species, and a few contain whitefish and grayling. But the more accessible waters are fished so steadily that the trout become wary. Fishing tackle and other equipment may be purchased or rented at the hotels and general stores throughout the park, and no fishing license is required.


Our Vacation Owl says -
Do you use an air mattress on your camping trip? If you do, you know it can be filled from air hose at filling station nearest place you intend to make camp. This eliminates inconvenience of pumping it up by hand.

Come ON-TO-OREGON



Above: Frolic in the snowfields at Mt. Hood . . . on the 4th of July.

Right: Catch a Steelhead in the Rogue, McKenzie, or in a score of other real fishing rivers in Oregon.

● THERE'S A WORLD of things to see and do on a summer holiday in Oregon, and the biggest bargain in a real vacation awaits you in this verdant land. Accommodations and transportation costs are the lowest ever—and this summer Oregon and the entire Pacific Northwest will play hosts to the largest pilgrimage of Californians in our history, because of the many extraordinary and thrilling events and conventions which are here taking place.

In Oregon, to mention a few—there's the Rose Festival at Portland, June 16 to 18; the world-famous Pendleton Round-Up at Pendleton, September 8 to 10; and the American Legion Convention, September 12 to 15.

See Crater Lake . . . a world's wonder . . . where a mountain swallowed itself.

Whether you come as a convention delegate or as one seeking a well deserved vacation, the change will do you and your family a world of good. And what a change it will be! The evergreen forests and valleys . . . the mighty snow-capped mountains . . . hundreds and hundreds of beautiful lakes, rivers, and streams . . . always bank full . . . will open your eyes to the wide diversity of unlimited scenic and recreational attractions that thrill and delight Oregon's visitors. The climate will be to your liking, too, for the days are sunny and bright, but not hot—the nights are cool and invigorating.

THE COOL, VERDANT LAND

If you intend motoring from California you have your choice of three routes: The Dalles-California Highway, the Pacific Highway, and the Redwood-Oregon Coast Highways. Come one way, return another. Or, you may travel via motor stage, steamer, railroad, or plane, each offering low, roundtrip summer fares.

Bring your fishing tackle, for here's a paradise for fishermen; your golf clubs for many a cool, invigorating round on the greenest of greens and fairways; your riding or hiking togs, for a morning canter or hike, on bridle paths and trails that seem to lead endlessly through a scenic wonderland! Name your favorite outdoor sport . . . and you'll find it in Oregon . . . and if your haven't one, you'll acquire one before you leave, for here is a land that makes play a hobby amid scenes of thrilling summer gaiety and scenic grandeur.

Mail coupon for illustrated folder "118 Interesting Things to See and Do in Oregon" . . . and you'll decide, after reading, to visit Oregon . . . *a better place to live . . . to work . . . to play.*

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Please send me illustrated literature on Oregon

Name..... Address.....

just see how
Lōma makes grass
GROW! and

VEGETABLES *and*
FLOWERS, *too!*

Divide your lawn into two parts —treat one part with Lōma—wet it down. In ten days the Lōma-fed grass will be unbelievably thicker . . . taller, sturdier—a deep, healthy green. Lōma-feed your vegetable garden — those plants will bear earlier and more bountifully. Lōma-feed your flower-beds—those stalks will reward you with colorful, more plentiful blooms.

Lōma is the quick-working, perfectly balanced plant food—richer in vital growing elements—and, although higher in quality, no higher in price. Get it, in your choice of six sizes, from your dealer in lawn, garden and florists' supplies—also the Lōma spreader, for convenient application on large areas. Tennessee Corporation, 61 Broadway, New York, N. Y.

Paint Questions Answered

By Andrew Lawrence

Can wall paper be painted? If it can be, what is the best kind of paint to use?

If there is only one layer of paper on the walls, and if it is not loose in any place, wall paper may be painted. Where more than one layer of wall paper has been applied there is always the possibility that one of the under layers may be loose, in which case the upper layers might crack and fall off. If the paper is loose it must be removed before the walls can be painted. The simplest method of removing wall paper is to use a large sponge and soak a section of the wall approximately five feet square with lukewarm water. When the water has had time to soak through, the paper can be removed with a wide putty knife.

Any interior paint can be used in painting over wall paper. It is well, however, that the first coat be a priming coat consisting of a varnish and pigment base. This priming coat will stop the suction in the wall paper so that the succeeding coats will dry with a uniform gloss.

Is it necessary to take the varnish off furniture that is to be painted?

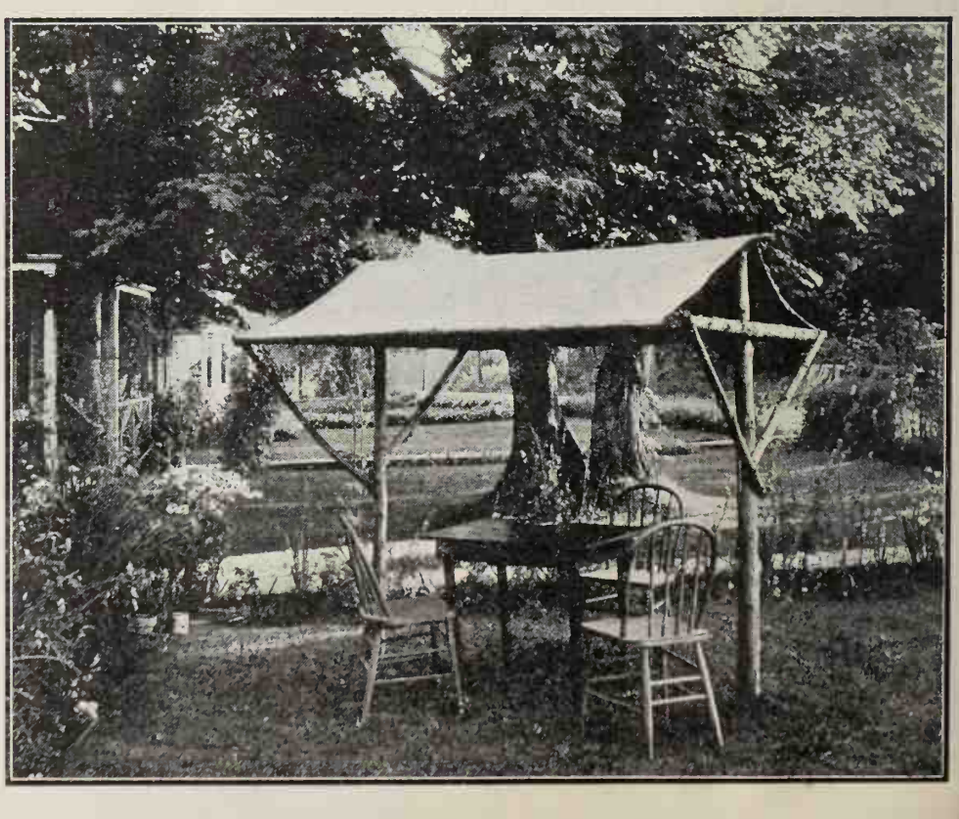
No. If the varnish is in good condition, that is if it is not cracked or checked, all that the furniture requires is to be rubbed thoroughly with medium fine sandpaper before it is painted. Should the old surface be checked or cracked, it should be removed with a paint remover such as is sold in all paint departments. It might be well here to explain that paint requires what is termed "a tooth" so that it will adhere to the surface over which it is applied or to the preceding coat of paint. Surfaces that have previously been enameled or varnished, or from which the paint has been removed, should receive a first coat of part enamel and part undercoat. This should be followed by one or two coats of the undercoat and a final coat of enamel.

What is the most serviceable paint for a kitchen—a flat paint or an enamel?

Flat paints are not recommended for kitchens and bathrooms as they will not stand repeated washings as will an enamel finish. Personally I prefer the newer satin or eggshell finishes. They are almost as washable as are enamels but their soft sheen does not have the glare of high gloss enamels.

The lower walls in our bathroom are of plaster, marked off to represent tile. We are going to paint it and want it to look like real colored tile set in colored plaster. How is this work done?

This is a very simple operation. Paint the wall one coat in a solid color. When dry, apply a coat of another color. Immediately, while this paint is still very wet, wrap a rag around the point of a sharp stick and draw the end of it through the in-



WE have arranged with Mr. Lawrence to help Sunset readers with painting problems and color schemes. Write him in care of Sunset Magazine, 1045 Sansome St., enclosing complete information about the exterior of your house, your rooms or the furniture which you wish to paint, and enclose a stamped, self-addressed envelope for his reply.—The Editors.

dentations of the plaster. This will remove the top coat in the tile divisions, allowing the first coat to show through. For instance if the first coat were canary yellow and the second coat coral the wall would have the effect of coral tile set in canary yellow colored plaster.

Rather than adding a foreign color to the walls, the lines in the same color as the upper wall are always effective. For instance, with the coral tile set in canary yellow plaster, canary yellow walls would be most effective.

A short time ago we painted the woodwork in our living room ivory. It had previously been a mahogany finish. Now instead of the lovely ivory we had to start with it has a decided pinkish cast. Have you any idea what has caused this?

This is what is termed "bleeding" and is caused by the dyes used in the mahogany stain being soluble in the oils of the paint, with the result that they come through the paint, giving to it the pinkish cast. "Bleeding" may be prevented by first applying two good coats of *pure* shellac. The dye in the stain is not soluble in pure shellac, thus a solid wall is built up between the dye and the paint.

Does stucco require painting? If it does, would you use the same kind of paint that is used for wood?

Stucco should be painted but with a different type of paint than used for wood. An ordinary stucco home, if not coated with a waterproof oil paint, can absorb during an average rainy season 3,000 pounds of water. Exterior paint for wood is made of white lead and linseed oil while for stucco white lead and what is termed a lead mixing oil is used. This forms a solid waterproof surface.

The Sun Screen Pictured Opposite

THIS effective sun-screen was made of unbleached sheeting tacked to a framework of light poles and then dressed with a coat of oil stain. In this case it was yellow, but green is also attractive, or the clever garden-lover could paint gay stripes on the oiled surface. Such a screen offers a pleasant spot for al fresco meals, or it would be hailed with delight by the smaller people for play-house or sand-pile.—G. S. C., Vancouver, B. C.

Get this **FREE** *Guide to* Beautiful Gardens

from your dealer... or send the coupon

Tells you how to protect your plants from pests

... with the ORTHO *Garden Medicine Shelf*

KEEP your garden free from bugs, slugs, worms, mildew and the whole array of insects and diseases that rob flowers, shrubs, vines and trees of their vigor and beauty. The ORTHO *Garden Pest Control Guide* tells you how. This chart lists all varieties of garden pests, tells how to control them, what to use and when to apply it. Also, describes the entire ORTHO Medicine Shelf of Garden Sprays, which includes *Garden* CALTOX, for chewing insects ... *Garden* VOLCK, a contact spray for sucking insects ... *Garden* BORDO, for fungous diseases ... *Garden* BUG-GO, a poison bait for snails, slugs, etc.... and 12 other *proven* insecticides.

You can buy ORTHO Garden Sprays singly or as a complete shelf. The cost is small. The results are big.

Ask your nursery, seed store or hardware store for these sprays and for the ORTHO *Garden Pest Control Chart ... or send the coupon below. It's free*

The store that shows this ORTHO GARDEN MEDICINE SHELF sells ORTHO GARDEN SPRAYS

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California Spray-Chemical Corporation
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Please send me the ORTHO *Garden Spray Guide*

*Name*_____

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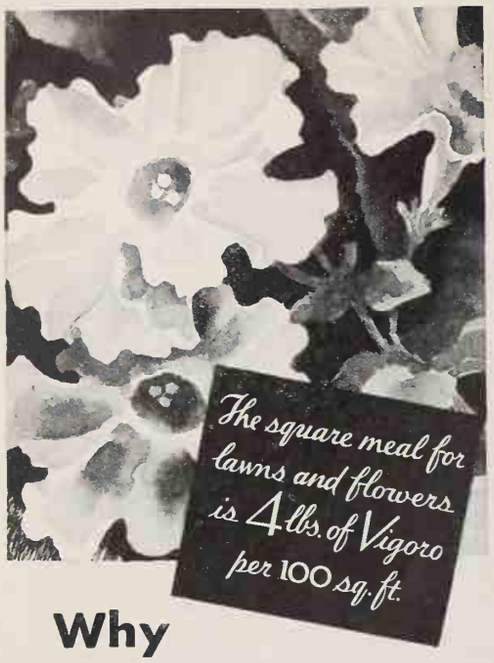


Why hope for beauty if flowers are HALF-STARVED?

Plant now—use VIGORO

Mareh is flower-planting time! But flowers ean't bloom as you'd like if they're *half-starved*.

Plants need 14 food elements in all. Sinee our western soils fail to supply their proper share of nourishment to plants, *you* must make up the defieieney when preparing the flower beds.

Manures, fish meal and similar materials have been tried for the purpose. But they laek some needed elements.

Vigoro, mixed in top soil, used for side dressing or in bottom of treneh, is *the square meal for plants*—eomplete, balaneed. It supplies flowers (lawns and gardens, too) with *all* the elements that must eome from the soil.

Vigoro is clean, odorless, easy to use — and inexpensive. Formulated by Swift & Company experts. In 5 eonvenient paeks: 100-lb. bags to 12-oz. paekages. Order today from your garden supply dealer. Swift & Company, Los Angeles.

VIGORO
"The Square Meal"
FOR LAWNS AND GARDENS

New gardening helps!
SWIFT & COMPANY
916 E. First St. Los Angeles, Calif.

FREE—Please send me a *free* copy of "Gardening Success," the helpful gardening guide.

TEN CENTS—I enclose ten cents for "Better Lawns and Gardens," Dr. H. B. Siems' complete garden manual.

Name.....

Address.....

We Garden Without Water

HAVING lived in parts of the country where water was a scarce article, I am, perhaps, less of a believer in the efficacy of the garden hose than many of my friends and neighbors who, I often fancy, must have been rice growers or raisers of watercress in a previous existence! In fact, I may state that it is quite possible to have a garden full of color all spring and summer with the use of little or no water—only one must dig the soil deeply and hoe fairly often until the plants cover the ground.

Now for the plants best adapted to this dry gardening.

First of all come aubretias, alyssums and arabis—a riot of color. Then all the bulbs, narcissi, muscari and scillas. By the time they are fading, the iris are beginning to show signs of bloom and then the annuals and perennials—annual chrysanthemums, California poppies (Eschscholtzias), Shirley poppies, and Jacobaea. The last is a flower that should be grown more often. It is true that the color is magenta, though there are other shades, still the magenta predominates. After Jacobaea has bloomed, cut it well back, water it once, hoe it a few times and it will repay you with a second mass of bloom. Then there are iberis of many colors, both annual and perennial. One of the most drought resistant is tenoreana, a native of southern Italy. It has established itself in dry gravelly soil below my garden and all summer long is a mass of pale pink. Like Jacobaea, if cut back before it has gone to seed it will keep on blooming until Christmas.

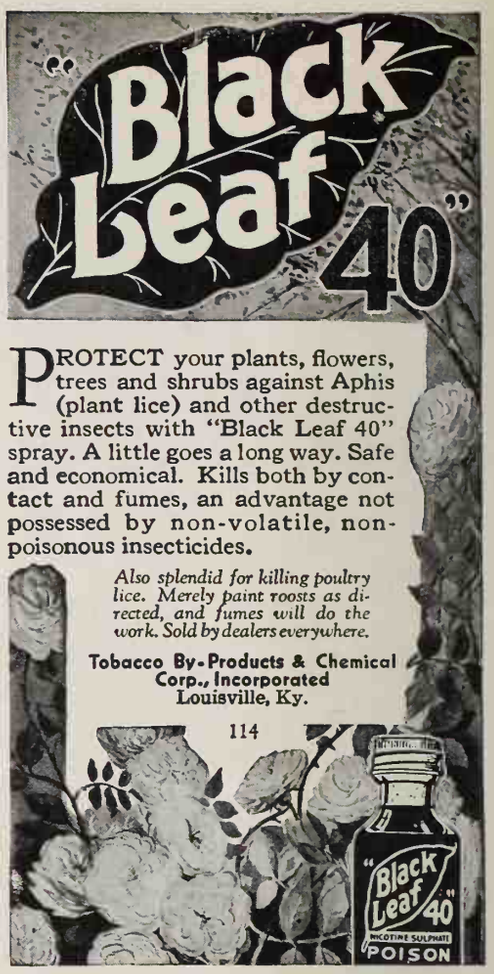
We now come to the family of pyrethrums, anthemis and chrysanthemums, all near akin. Many of the varieties in each family can get along nicely with very little water. I thought that some water might improve my pet anthemis, but alas next day it looked as if it had been watered with boiling water. A cineraria next door also looked sad; neither evidently liked water on their foliage.

Contrary to the general impression dahlias need very little water. Deep cultivation and hoeing will keep them blooming for many weeks.

In addition, the following plants are quite happy with little or no water.

Catananche caerulea	*Gaura lindheimeri*
The Nepetas—	*Iris inguicularis*
mussini and macrantha	Thymes
Oenotheras	Gazanias
Dianthus	Pentstemons
The dwarf brooms	Petunias

(Continued on next page)


"Black Leaf 40"
PROTECT your plants, flowers, trees and shrubs against Aphis (plant lice) and other destructive insects with "Black Leaf 40" spray. A little goes a long way. Safe and economical. Kills both by contact and fumes, an advantage not possessed by non-volatile, non-poisonous insecticides.
Also splendid for killing poultry lice. Merely paint roosts as directed, and fumes will do the work. Sold by dealers everywhere.
Tobacco By-Products & Chemical Corp., Incorporated
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"Black Leaf 40"
NICOTINE SULPHATE
POISON

GIVE FLOWERS

A HEALTHY START WITH SEMESAN

When you control seed-borne flower diseases by treating seeds and bulbs with Semesan your plants stand a better chance of producing larger, better flowers. Used as a dust or liquid Semesan prevents rotting; protects against damping-off; produces sturdier plants. Can be used for seed treatment of 88 flowers; also as a spray for roses. Fifty-cent can ample for average garden. Ask for Semesan at your seed, drug, or hardware store.

DU BAY

FREE Flower Pamphlet: Write Bayer-Semesan Co., Inc., Dept. 80-A, 105 Hudson St., New York

FOR GARDEN CLUBS ONLY

Do you need more money for building, special programs, or new furnishings? An easy plan will be outlined for your immediate consideration very soon after you have mailed this coupon. No obligation, no expense, no worry.

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LIVE BIRDS

FOUR PAIRS ASS'T LOVE BIRDS (Parakeets) AND FINCHES FOR $15.00. Guaranteed Live Delivery anywhere in U. S. Also Wonderful Singing Canaries. *Write for Illustrated Catalog.* BIRD HAVEN, R. F. D. 2503, RESEDA, CALIF.

Nicotines—both the white and the crimson. The white scents the whole garden after nightfall and should always be included as also should Matthiola, the night-scented stock. I could keep on indefinitely telling you of plants that thrive on a minimum of moisture, in my garden, but remember that they do so only by deep digging, and early planting and hoeing. —Hugh B. Logan, Inverness, Calif.

Blue-Flowered Leadwort

(*Plumbago larpentae*)

THIS beautiful and very hardy little rock-plant is not used nearly as much as it should be. For the rock garden it has a long list of virtues—low stature, elegant growth, no tendency to become weedy, fine color of bloom, beautiful foliage effect, resistance to cold, and, perhaps greatest merit of all, a long blooming period.

A half-shrubby perennial plant, *Plumbago larpentae* has graceful, wiry stems generally from six to ten inches in height, which in September and October bear heads of lovely cobalt-blue flowers, a clear note of blue as fine as one could wish for. These flowers continue to decorate the plant for some weeks, and while they still last the graceful foliage takes on autumn effects of warm red.

Even where there are really cold winters this plant is perfectly hardy. Give it a place in sun or light shade. It is increased by dividing up the roots in spring or fall. In hunting this up in nursery catalogues, as anyone who does not grow it should at once proceed to do, California gardeners must be careful not to confuse it with another plumbago—*P. capensis*, a rather rampant climber, with flowers of porcelain blue, useful in some situations but not fine of habit nor distinct in color value; this is not hardy where winters are cold.—R. M.

Feed your garden regularly on

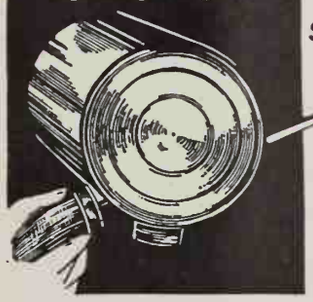
MORCROP

YOU can almost see your flowers and vegetables grow after you've applied Lilly's Garden MORCROP—the complete fertilizer.

In bags or cartons, 35c to $3.50. Sold by most garden supply stores.

THE CHAS. H. LILLY CO.
Established 1885 Seattle, Wash.

Takes ALL the work out of spraying...



HOSE SPRAYER

Sprays an entire garden in 5 MINUTES

201

Simply pour two ounces of the wonderful new FOILAGE Garden Insecticide into the tank and fill with water. Attach tank to hose and city water pressure does the work. FOILAGE Garden Insecticide is non-poisonous, yet kills practically every form of plant insect. No soap required. You can spray your entire garden *without* work in *minutes* where it formerly took *hours* of *hard* work.

A turn of your wrist makes sprayer spray water only.

FOILAGE Hose Sprayer is far easier than hand spraying, and more efficient. No valves, no moving parts.

If your dealer has not yet stocked, send us his name and address and $1.25, and we will send you, postpaid, the FOILAGE Hose Sprayer and enough FOILAGE Insecticide for 6 gallons of spray solution.

AN-FO MANUFACTURING CO.
3129 Elmwood St., Oakland, Calif.

Fragrant Gardens *are again in Fashion*

THE gardens of our grandmothers rich with the fragrance of heliotrope and thyme—reminiscent of "Lavender and Old Lace" have once more come into popular favor.

Here in the West you can have a garden as full of sweet perfumes as those that graced the yards of the colonial homes generations ago. Descendants of those same flowers and herbs, enriched and improved by careful selection and breeding, and new plants imported from other lands, offer a wide variety from which to choose.

The Fragrant Flowers listed here, with many other favorites can be grown to perfection from the famous LILLY'S Surety Seeds, "best for the West." The dealer nearest to you who sells LILLY'S Surety Seeds will gladly show you these and various collections of the most popular species of flowers, all especially selected for their adaptability to culture on the Pacific Coast.

More than 700 authorized dealers on the Pacific Coast display LILLY'S Surety Seeds and MORCROP Fertilizer—the complete plant food for lawns or gardens. Consult your dealer or write for lawn and garden information to

THE CHAS. H. LILLY CO.
Seattle, Washington

Fragrant Flowers—

Sweet Peas
Sweet Alyssum
Sweet William
Evening Scented Stocks
Heliotrope
Mignonette
Pinks
Lavender

LILLY'S

Established 1885

YOUR PROPERTY IS WORTH OWNING . . . IT'S WORTH PROTECTING . . . .

"Well—My Dog Can't Read!"

—and even folks who read don't believe in signs, nor see invisible boundary lines

A trespassing argument isn't a joke when it's *your* property—*your* privacy and comfort that are violated by stray dogs, juvenile ball teams, sneak-thieves and other pests.

It's a serious matter—often involving serious property losses—*but so easily and economically remedied by* Cyclone Fence. It also brings enjoyment of your home you never thought was possible.

It keeps children out of dangerous streets. Presents new ideas for landscape gardening. Adds to the value of your property. Above all, it gives you that all-important sense of privacy.

You will be surprised how little it costs, when you have our suggestions. And, in your locality there is a Cyclone organization, to save you trouble and money on installation.

Be sure it is Cyclone Fence—the *enduring* Chain-Link fence made of Copper Steel. And don't forget to send for your copy of our new fence booklet.

Cyclone—not a "type" of fence—but fence made exclusively by Cyclone Fence Company.

Cyclone Fence
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Planting List for the Desert

by J. A. Gooch

ON the banks of the Mojave River, in a pocket among the rolling hills, at an elevation of about 2,000 feet, is Victorville, a typical desert town, which will act as our example for listing material capable of growth under conditions where the temperature drops as low as 15 degrees above zero on winter nights, and reaches close to 120 degrees on warm summer afternoons. The rainfall is very light, being only sufficient to support cactus varieties and a few of the most drought-resistant native shrubs.

Native Shrubs

Greasewood (*Adenostoma fasciculatum*)
California Juniper (*Juniperus Californica*)
Mesquite (*Prosopis Juliflora*)
Joshua Tree (*Yucca Mojaviensis*)
Cactus (All high altitude desert varieties)
Coffee Berry (*Rhamnus Californica*)
Toyon (*Photinia Arbutifolia*)
Prickly Phlox (Gilia varieties)

Flowering Shrubs

(*Evergreen*)

Summer Lilac (*Buddleia davidii*)
Canary Island Broom (*Cytisus* [*Genista*] *canariensis*)
Scotch Broom (*Cytisus scoparius*)
Japanese Privet (*Ligustrum japonica*)
Common Myrtle (*Myrtus communis*)
Sacred Bamboo (*Nandina domestica*)
Oleander (*Nerium oleander*)
Japanese Pittosporum (*Pittosporum tobira*)
Dwarf Flowering Pomegranate (*Punica granatum vava*)

Flowering Shrubs

(*Deciduous*)

Flowering Almond (*Amygdalus Nana rosea*)
Flowering Quince (*Cydonia Japonica*)
Flowering Pomegranate (*Punica granatum*)
Bridal Wreath (*Spirea Van Houttei*)
Flowering Tamarix (*Tamarix parviflora*)

Berried Shrubs

Silver-leaved Cotoneaster (*Cotoneaster pannosa*)
Yunnan Firethorn (*Pyracantha Yunnanensis*)

Vines

Rose of the Mountains (*Antigonon leptopus*)
English Ivy (*Hedera helix*)
Primrose Jasmine (*Jasminum primulinum*)
Climbing Roses (All strong growing varieties)
Honeysuckle (*Lonicera japonica halliana*)
Japanese Wisteria (*Wisteria floribunda multijuga*)
Chinese Wisteria (*Wisteria sinensis*)

Evergreen Trees

Olive (*Olea edulis*)
Jerusalem Thorn (*Parkinsonia aculeata*)
Tamarix-Athel (*Tamarix articulata*)
Arizona Cypress (*Cupressus Arizonica*)
Italian Cypress (*Cupressus sempervirens*)
California Juniper (*Juniperus Californica*)
Pfitzers Juniper (*Juniperus Chinensis pfitzeriana*)
Incense cedar (*Libocedrus decurrens*)
Oriental Arborvitae (*Thuya orientalis* in variety)
Aleppo Pine (*Pinus halepensis*)

The quick, clean way to spotlessness

You can be proud of the spick-and-span look of your toilet-bowls. And you don't have to scrub and scour to clean them. This mean household chore is old-fashioned. The modern way is with Sani-Flush. You can do it in a few minutes.

Just sprinkle a bit of this antiseptic, cleansing powder into the closet bowl (simple directions on the can), then flush the toilet. Away go impurities and stains. The bowl becomes bright and clean, and that hidden trap, beyond the reach of a brush, is purified and safe. There is nothing to harm the plumbing.

At grocery, drug and hardware stores, 25c. (*Another use for Sani-Flush — cleaning automobile radiators. See directions on can.*)

SANI-FLUSH
cleans closet bowls without scouring

KILL PLANT INSECTS

Mail Coupon for FREE Booklet "How to Kill Ants and Plant Insects"

Ever Green kills both chewing and sucking insects that ruin flowers and vegetables. Also kills ants. Yet non-poisonous to humans and pets. Does not even stain tender foliage. Sure death to insects and ants. Economical. One 35c bottle makes up to SIX *gallons* of spray. Easy to mix and use. Has a pleasant odor. Kills lice, worms, beetles, cut worms. At drug, seed, hardware, department stores or florists. Or mail coupon for *free booklet* and 35c bottle.

EVER GREEN
KILLS ANTS AND GARDEN INSECTS

McLaughlin Gormley King Co., Minneapolis
☐ Check here for *free* booklet. (Dept.) ☐ Check here for 35c bottle, C. O. D.
*Name*_____
*Address*_____

Garden Notes for the Bay Region

COMPLETE your plantings of deciduous trees and shrubs and bare root roses early this month. Roses and shrubs in containers can be safely transplanted at any time of year but all bare roots must be in the ground while the plant is still dormant. March is also a good time for transplanting evergreens. Make a trip to a nearby nursery and see various spring blossoming trees and shrubs. It will help you to decide what ones should be added to your own garden before another year. While there, have a talk with the man in charge. He will give you many good ideas about landscaping and planting.

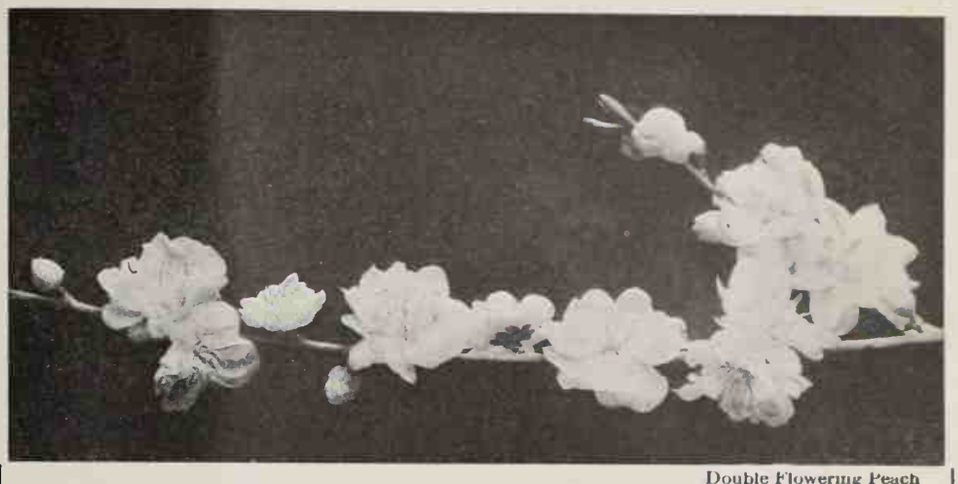
Your roses should have been pruned ere this. (See directions in January SUNSET.) This month complete the pruning of deciduous shrubs which bloom in fall but *do not* prune spring-flowering shrubs until after they have bloomed. Cut copious bouquets from your flowering fruit trees—this is a happy way of pruning them. Last year an inexperienced gardener cut his flowering peach trees all to pieces just before they were to bloom. He gathered no blossoms that year.

Divide and replant your summer and fall blooming perennials. Those that do not need dividing at this time should be cultivated and commercial plant food applied to stimulate growth. Set out carnations now and start cuttings of summer and fall bedding plants such as chrysanthemums, heliotrope and marguerites.

March is the time to plant the hardy and half-hardy annuals. The hardy ones such as nasturtiums, poppies and the like can go directly in seed beds in the open ground. Stocks, petunias, asters and zinnias are less hardy and should be started in flats. Annuals are always sturdier when transplanted at least once. Study your seed catalogues for new varieties of old favorites. A garden of annuals is always a bargain in beauty.

Start planting gladiolus now and continue with successive plantings until June. The flowers will appear in corresponding succession. Try some tigridia this year—lovely flame-like flowers! And if you have a partially shaded place in your garden, grow tuberous begonias. Nothing gives a more colorful effect from June to frost than do begonias. Beautiful in window boxes and hanging baskets!

March is a good time to start a new lawn. Old lawns should receive a feeding of commercial plant food at this time and at regular intervals through the coming season.



Double Flowering Peach

FLOWERING TREES

2 *Special Offers!*

Plant them now that your next year's garden may have their wealth of colorful blossoms.

SPECIAL OFFER No. 1

One FLOWERING CHERRY, Pink, AND . . . One DOUBLE FLOWERING PEACH, your choice of Red or Pink . . . ***Vigorous Healthy Trees, 3 to 4 ft. high.***

SENT POSTPAID $1.80
(Send payment with order)

SPECIAL OFFER No. 2

Pink FLOWERING DOGWOOD. This loveliest of flowering trees thrives and blooms beautifully in California. ***Strong 2 ft. plants; our regular stock.***

EACH, SENT POSTPAID $1.50
(Send payment with order

Flowering Cherry

Novelties

Red Flowering Horse Chestnut
Empress Tree
Bird of Paradise
Banana Shrub
Solandra Guttata (Cup of Gold)
Osmanthus
Lonicera Hildebrandi (The new orange Honeysuckle)

See Our TULIP SHOW

At Niles. Ready the latter part of March, with literally THOUSANDS of Tulips, Daffodils, and Dutch Iris in bloom!

See more than 2500 individuals of new and rare imported Tulip varieties. **Many are shown in this country for the first time. FREE—you are cordially invited.**

Use This Coupon for Ordering

CALIFORNIA NURSERY COMPANY

Established 1865 George C. Roeding, Jr., Pres.
NILES, CALIFORNIA

(Check OFFER Wanted)

Please send me, postpaid, ☐ Special Offer No. 1 with ☐ Pink (or) ☐ Red Double Flowering Peach.
☐ Special Offer No. 2, Pink Flowering Dogwood.

Quantity wanted _____ Amount enclosed $_____

Name _____

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City _____ State _____ 4-332

Accept this

Planting Calendar

with the compliments of

GAVIOTA

...the Western plant food

Out here in the West, things are different. We grow the same flowers they grow back East...and many more. We feel that they are finer, know that they bloom longer. To help Western garden lovers to year-'round beauty, the makers of GAVIOTA...the Western plant food...have prepared a Planting Calendar listing nearly one hundred different flowers, telling when to plant them, when they'll bloom. The West needs such a calendar...and yours may be had for the asking.

● Western soils are different, too. In the East, soils are largely *acidic*, but out here, soil chemists call them *basic*. They know that a plant food prepared specifically for WESTERN conditions produces finest flowers, and loveliest lawns. Garden lovers are learning that there *is* such a plant food...GAVIOTA, the same famous brand that has been the favorite of Western agriculture *for more than forty years.*

● Give *your* lawns and *your* flowers the benefit of GAVIOTA. · Ask for it!

●

The coupon below will bring the name of your nearest dealer and the GAVIOTA Planting Calendar. *Use it!*

S-3

The Pacific Guano and Fertilizer Company

2nd and Hearst Ave., Berkeley, California

Send me without cost or obligation the GAVIOTA Planting Calendar, together with the name and address of my nearest GAVIOTA dealer.

NAME

ADDRESS

CITY

STATE

California's New Garden Club

THE organization of the California Garden Club Federation makes the thirty-second state Federation of Garden Clubs organized in this country. As rapidly as possible these federations are becoming members of the National Council of State Garden Club Federations. They are spreading the "Gospel of the Garden" in America.

The organization meeting, attended by more than forty people, enthusiastic men and women from all over the state, was held at Santa Maria Inn, an ideal garden setting for such a meeting. The California Garden Club Federation came into being December 5, 1931, by the unanimous vote of twenty-three charter member clubs—one of them being a junior Garden Club of two hundred members.

The objects of the Federation are to promote interest in amateur gardening and in plant and bird life; to coordinate all these interests of the state by acting as a clearing house for aid and information on all subjects pertinent thereto; and to promote and assist in movements for conserving and enhancing the natural beauty of California. Its primary object is to promote the interest of the amateur gardener in flowers and in his own garden, which naturally leads to an interest on his part in the beautification of his own community and finally in that of his state, the latter interest becoming an influence for the benefit to all, through the force of numbers.

A garden club is an organization unlike any other. It is non-sectarian, non-political and non-commercial. By joining a state group, a garden club may experience a stimulating growth due to the broadening and helpful contact between member clubs through the exchange of ideas and in working together for a definite purpose, such as better flower shows, higher standards of judging, horticultural education, creating a demand for greater varieties of plants that should be grown in California gardens. California needs the cooperative efforts of all her garden and nature lovers if we are to adopt and make effective the slogan, "Wake up to the full advantage of your soil and climate and fill your gardens with the world's best," as Ernest Wilson, lover of California, tells us we should.

The Federation has seven officers, and eight regional directors elected to supervise the eight districts into which the state is divided, by keeping in touch with the activities of the clubs in their respective districts and in bringing about greater cooperation between the clubs. The California Garden Club Federation will not interfere with the initiative of any member Club, nor make arbitrary rules. Its purpose is to encourage communities to form garden clubs and thus form a point of contact between the highest and the humblest of amateur gardeners in the work of beautifying each and every community and thus the state.

The first annual meeting will be held in April at the time of the Oakland Business Men's Garden Club Third Annual Spring Garden Show, held in Oakland, California. Annual meetings will be held alternately in the northern and southern part of the state and semi-annual meetings will be held at different points wherever it may seem best at the time.

All Garden Clubs in the state are being invited to join. The annual dues for active member clubs, are 15c per capita of the club's membership; no club is to pay in excess of $30.00 in any one year. Individuals may become Associate Members. Dues of Associate Members are $3.00 per year.—Mrs. Leonard B. Slosson, President.

Atlantic City's Newest Boardwalk Hotel

The PRESIDENT

Five Hundred Rooms with Sea Water Baths—American and European Plans. Also Beautifully Furnished Housekeeping Apartments with Complete Hotel Service by the week, month or year.

SEA WATER SWIMMING POOL
MARINE SUN DECK—TURKISH BATHS

REDUCED RATES IN FORCE

SAFE · SURE · SMALL
EASILY SET
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THE "ACME" MOLE TRAP

PRICE $2. EACH Postpaid

MOST EFFICIENT ON THE MARKET

FOR SALE BY LEADING SUPPLY HOUSES

During March this ad with the name of your dealer will be accepted to the value of 50c. on the price of one trap to a person.

C. E. GRELLE, Greenhills, Portland, Ore.

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Gladiolus - Dahlias - Iris
(*See page 57*)
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THEN HAVE IN YOUR GARDEN THE FINEST GLADIOLI IN THE WORLD. This magnificent book of 100 pages, beautifully illustrated, makes it possible to have bulbs free from disease and insect pests. Kunderd's NEW LOW PRICES set a new standard of value even in a low price year. Get this FREE BOOK filled with surprises and SENSATIONAL GLADIOLUS COLLECTIONS NEVER OFFERED BEFORE. Kunderd is the originator of the Ruffled and Laciniated Gladioli.

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Hot Breads for Breakfast

WAFFLES and their many possibilities are always good if breakfast is served where the hostess may conveniently manage the waffle iron. You very probably have a favorite waffle recipe yet I shall tell you mine.

3 eggs, separated
2 cupfuls of rich milk
2 tablespoonfuls of melted butter
2½ cupfuls of flour
2 teaspoonfuls of baking powder
1 teaspoonful of salt
2 tablespoonfuls of sugar

Beat the egg yolks until creamy, add the milk, the melted butter, and then the flour sifted with the baking powder, salt, and the sugar. Beat thoroughly, about five minutes, then fold in the egg whites which have been beaten stiff. As a change, corn, hominy, bran, or rice, may be added, reducing the amount of flour used. Cornmeal waffles are especially good with fried chicken and country gravy and make a breakfast de luxe.

Corn Meal Waffles

¼ cupful of corn meal
¾ cupful of boiling water
¾ cupful of milk
2 eggs
2 tablespoonfuls of melted butter
1½ cupfuls of flour
2½ teaspoonfuls of baking powder
1 teaspoonful of salt
1 tablespoonful of sugar

Pour the cornmeal into the boiling water and cook for thirty minutes. Add the milk, the beaten egg yolks, the melted butter, the flour sifted with the baking powder, salt and sugar. Beat for at least five minutes and then fold in the egg whites which have been beaten stiff.

I do enjoy serving biscuits for breakfast because they may be made the preceding day. Just add an extra teaspoonful of baking powder to the recipe you use, cover the pan of uncooked biscuit tight with waxed paper, and place them in the refrigerator until you are ready to bake them.

Ginger bread, crullers, doughnuts, nut bread, or coffee bread make a welcome dessert for breakfast. There is pleasure in a leisurely breakfast with time for talk, another cup of steaming coffee, a dainty bit of unusual food—there is pleasure for all who meet at the breakfast board; and there are endless possibilities for pleasant display of the charming art of homemaking.

"To an amateur housekeeper Sunset recipes are especially valuable because they are uniformly clear and explicit. It is a pleasure to startle one's friends with such new and appetizing dishes."
—A. E. B., Portland.

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When Grandma was young, Hamlins Wizard Oil was the family's best friend in relieving sprains, aches and pains, lameness. To this day the little ones run to her for soothing application of what they know will help to "make it well." Use Hamlins Wizard Oil for

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We are happy to offer SUNSET subscribers this splendid opportunity to teach the fundamentals of selling, correspondence, and leadership to your boy.

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No investment is necessary and we make the training pleasant and profitable.
Let us tell you about this training plan. Full details will be mailed upon receipt of the attached coupon.

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Please send me at once full particulars of your plan to give my boy a business training.

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Address _____ Age _____
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Our Fight With Argentine Ants

MOSQUITOES and flies can be kept out of the house by means of screens but screens cannot keep out the pest of our western households—Argentine ants.

When I moved to a ranch in the San Joaquin Valley the house was alive with these tiny ants. I scattered a common brand of insect powder thickly under the bins and lower drawers of the pantry and along the edges of the mopboards and pantry shelves next to the walls. This kept some ants out but was not sufficient.

Then I found out that these ants will not, or cannot, cross water. One can put meat, dessert or sweet, sticky fruits in dishes and set them in pans of water and they will be safe from the ants. On many ranches I saw the legs of the dining-tables resting in cans of water.

Then I discovered that the most effective plan of extermination is to carry the war into the enemy's country. Burrow entrances no larger than the head of a pin would, by careful searching, almost invariably be found under the edge of a small chip or pebble. After enlarging such a hole until the end of a small funnel could be inserted, I would pour in a mixture of sheep dip (the coal-tar preparation to be found in every drugstore) and water. A pint of sheep dip in five gallons of water was effective. Less might answer. I have actually poured as much as five gallons of this mixture down one burrow entrance by way of experiment but a quart or less was sufficient in most cases. Soon the ground for many feet in every direction would be criss-crossed with damp lines showing the location of the innumerable runways these clever little engineers had constructed with such infinite labor and patience. Next morning there would be heaps of what looked like coffee grounds surrounding the entrance to the burrow, consisting of countless numbers of dead ants.

It seemed impossible to raise a garden owing to their destructive activities. Boiling water was an exterminator but I never overcame a certain squeamishness regarding its use. It seemed almost as bad as mustard gas in war time: but I was as indefatigable in my war of extermination as the ants were in their struggle to survive and the struggle ended in a temporary victory for me. But in all my fighting I certainly acquired a great admiration for their engineering abilities, tenacity of purpose and industry!

—Kathleen Ludwick.

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Will Your House *Measure Up* to Modern Standards of Electrical Wiring?

This day of Electric Cooking—Refrigeration—Heating—Radio and countless other electrical conveniences, demands that your house must be properly wired with sufficient convenience outlets and adequate wiring to serve your every electrical requirement. Houses wired to meet the specifications outlined in the Red Seal Standards as endorsed by the Pacific Coast Electrical Bureau will measure up to modern standards of not only today, but years hence. The Red Seal stamp of approval on an electrical home greatly enhances the value of that property when it is placed on the market, because the Red Seal serves as an assurance to prospective buyers that it is a modern home—wired to meet the requirements of every electrical need for many years! It will pay you to investigate the Red Seal Plan!

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$100.00 IN PRIZES For You!

One of your cooking ideas Can Win one of the 36 Grocery Orders

in the monthly SUNSET PRIZE CONTEST

WOULDN'T you like to pass your best recipes and cooking ideas along to other Western housewives—and receive pay for them? SUNSET Magazine is awarding nine substantial merchandise orders each week for the best ideas of this kind on subjects announced in each issue of the *Kitchen Cabinet Supplement* which is distributed weekly by the West's leading quality food stores. The value of these orders total $25 each week—$100 a month—and new easy subjects are announced weekly.

In addition, SUNSET pays $1 in cash for each recipe selected for publication in this weekly Supplement, as well as for those used in the recipe exchange in the magazine itself.

Anyone Can Win---It's So Easy!

One of your favorite ideas, menus or recipes, if submitted, may be selected by the judges as a prize winner in this week's contest. No long or detailed letters are required. New subjects are announced in each week's issue of the Supplement. If you haven't a winning idea about this week's subject, you may have just the right one to win next week.

Make it a profitable habit to get a copy of the *Kitchen Cabinet Supplement* from your grocer every week. In addition to announcing the new weekly contest subjects, each issue contains five or six favorite tested Western recipes, and menus which suggest a whole meal plan built around each recipe. Just the solution to your problem—"*What shall I serve for dinner tonight?*"

Where to Get the Supplement

This red-diamond emblem identifies the grocer carrying the Kitchen Cabinet Supplement service.

THE *Kitchen Cabinet Supplement* is available ONLY through leading quality food stores of the Pacific Coast which furnish this service to their customers without charge. We cannot mail the *Supplement* to you. Look for the grocer who displays the red diamond emblem in his window. SUNSET Magazine recommends this grocer for good service and good values. If your favorite grocer does not have the *Supplement*, show him this advertisement and tell him to send the coupon below for a sample box and details

In Northern and Central California franchise for this service is still open to selected quality grocers in many communities.

----------This Coupon for the Use of Your Grocer----------

SUNSET Magazine, 1045 Sansome St., San Francisco, Calif.

Please send me a sample box of your *Kitchen Cabinet Supplements*, together with details of the service and the cost of obtaining it for my store.

NAME OF STORE.....

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How I Grow Dahlias

FOR Southern California and similar climate it is not necessary nor desirable to dig the dahlia tubers in the fall as most people believe. It is all right to do so if the space occupied is needed for other flowers but even with the best storage available one will have a great many rotten tubers before spring comes if you dig them. The growers making a specialty of these flowers dig their tubers some time during the winter, cut them and carefully mark with indelible pencil and store away in specially constructed storage bins packed generally with peat moss. This is more a necessity with them than otherwise as they must know months ahead just abou what stock they will have to offer tl following spring. The home garden is not interested from this end ai therefore the best place for his tube is right in the ground where they we grown the season before. After tl first frost has cut down the plant, c the stalk off about a foot above tl ground making a slanting cut and th will turn any water from getting dowr to the crown of the plant. This is al that is required.

We are all interested in growing the finer flowers and it is interesting to know that the method of storage has nothing to do with it. Generally without exception the prize winning dahlias in the fall shows were grown either from seed or cuttings. Flowers raised from cuttings have a fine texture of bloom and this being the case one can have a great many plants with less cost. I have grown into flower as many as fifteen plants from cuttings taken from a single extra-fine tuber and possibly could have grown more. It is a very simple matter to do this.

Early in the spring plant out your tuber preferably in a sprouting box with glass top in some warm sheltered place. Peat moss makes the best medium in which to plant. Provide good drainage, moisten the peat, not too wet and shade the glass from direct rays of the sun. In a short time the tuber will start to sprout. When these sprouts have the third joint, take a very sharp knife and cut off close to the tuber. Dip this cutting into a solution of permanganate of potash, 20 grs. to one pint of water and plant immediately in a 3-inch pot with equal parts silver sand and leaf

mold. The tuber will soon throw up more sprouts which can all be cut off and treated as above. As with all green cuttings they must be covered with glass for a few days to check excessive evaporation, so place over the cutting a pint fruit jar, and put in some shady place out of draft. Keep moist but not too wet and in a week or 10 days after roots have formed the glass jar can be removed.

During this time one can prepare the garden to receive the plants, and when these cuttings start to show plenty of growth knock them out of the pot with the ball of earth undisturbed and plant out immediately. Don't be in any hurry to plant these out. I have set out these cuttings as late as 20th of June and grew wonderful flowers from them. Remember always that the dahlia likes the cool fall days for best bloom, so don't plant so early that you force your bloom during the hot days of September. This is where the cutting excels in this respect, not only that but a cutting has a tendency to grow a stronger plant and not so tall as from a tuber, which is to be desired.

It is generally best to provide stakes for all plants to prevent a broken flower or entire plant from a windy wind. The only drawback with cuttings is the possibility of the plant's being damaged during early growth after setting out in the garden and if it gets broken off very bad at this time it generally will not sprout again as there is no tuber there. This can be easily prevented however with proper care. Grow a few of the finer varieties in this way and you will be amply rewarded with gorgeous flowers of very fine quality.—J. Robt. Shine.

Evening in the Ojai Valley

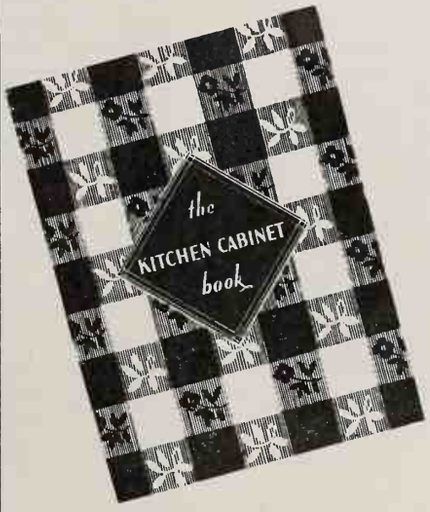
Evening's here. The stately Eucalyptus
Is pointing slim, dark fingers toward the east,
The mountains, grim old giants, don a robe
Of purple, like a penitential priest,
The winds blow softly, yet they carry far
The scent of orange blossoms, wildly sweet,
And peace falls like a gentle hand, to soothe
The tired earth, to make her rest complete.
Evening's here—and in its drenching beauty
The final touch—enhancing all the rest—
A flock of blackbirds in full evening flight
Against the darkening streamers of the west.

—Theresa M. McLean.

Inspirations . . . *for* 1000 Successful Meals

Are you another good wife who racks her brain trying to think up appetizing menus that the family will rave over? Do you often wish for some one or something that will give you an idea for a "different meal"?

The "Kitchen Cabinet" Book is your answer!



And . . . It's Our Reward *. . . to YOU*

SUNSET'S "Kitchen Cabinet" Book contains 322 inspirations for just the kind of meals you have dreamed about, the kind you have wished for, and the kind that you have been willing to buy.

Your dreams and your wishes can be satisfied with a copy of this unique book of new Western recipes, but

IT IS NOT FOR SALE ANYWHERE

This book of ideas cannot possibly conflict with any other cooking guide, because it's different. The book is illustrated, completely indexed, and the recipes are all typically Western.

It is yours without cost, as our reward to you for sending us one new subscriber to SUNSET Magazine at the regular price, $1.00 for 2 years.

You must know a neighbor or friend who should belong to the SUNSET family of Western home lovers. Nine times out of ten all you need to do is show the current issue and explain briefly how SUNSET has helped you in your home and garden.

THERE IS JUST ONE CONDITION

The new subscription you send us must go to an address in one of the seven Western States: California, Washington, Oregon, Idaho, Arizona, Nevada or Utah.

Fill out the coupon, attach a dollar, and mail it today. Then you can soon start serving the kind of meals that provide agreeable surprises for your family.

SUNSET Magazine, 1045 Sansome St., Dept. 200-3, San Francisco, Calif.

I WANT A COPY OF THE "KITCHEN CABINET" BOOK! Enclosed is $1.00 for the new 2-year subscription I am sending, which should be addressed as follows:

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Please mail my reward of the "Kitchen Cabinet" Book to me as follows:

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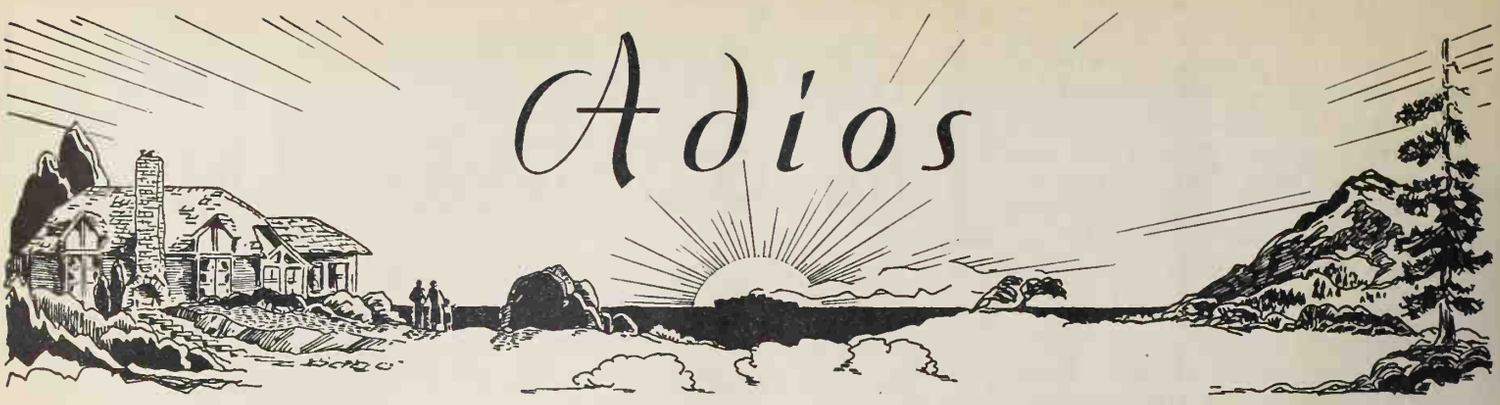

Adios

THESE are busy days here at SUNSET. New subscriptions are rolling in, new advertising contracts are being added to our list, and each day more and more letters are received from you who have become such loyal members of the SUNSET family. Right now one of our major projects is the editing and assembling of our Sunset Garden Book which, we say without exaggeration, is the last word in western garden information. Personally, we are all agog over it and can scarcely wait to see the first copies that come off the press. This garden book will not be for sale but, like the Kitchen Cabinet Recipe Book, will be given in exchange for subscriptions to SUNSET Magazine. We are running the presses overtime in order to have the book ready next month. Watch for a personal letter telling you more about it.

■ ■

Speaking of helpful literature, we must tell you about the western nature books which have recently been published by the State Teachers' College at San Jose, California, and which sell for fifty cents each. Our two favorites in this group are "Trees of Valley and Foothill," and "Spring Wild Flowers," both profusely illustrated in order to make the identification of our native trees and flowers a simple matter. Whenever we go to the country we pack these two little volumes right along with our toothbrushes and use them fully as much or maybe more on every trip. If these books sound attractive to you, you may order your copies at fifty cents each from the Nature Department, State Teachers' College, San Jose, California.

■ ■

Since so many of you have written us about plans for vacation cabins we are happy to tell you that we now have on hand complete working drawings showing exactly how to build a comfortable, inexpensive cabin of log siding. These cabin plans are to be distributed free to you who read SUNSET Magazine, so send a stamped, self-addressed envelope to the editors for your copy. But send your order early! Judging from our experience with the playhouse plans that we offered in the Christmas SUNSET, the supply will soon be exhausted. Do you know (but naturally you would have no way of knowing) that there will be over a thousand of those SUNSET playhouses built in Sunset Land this spring? In our Pacific Coasting it will be such fun to slow down as we drive past one of these playhouses, and to wave a gay hello to the little housekeepers within. And after we have seen such a playhouse we have a feeling that for a few seconds there will be little chatting in our "Roamin' Chariot" for each of us will be thinking of another day—perhaps of a playhouse built in a certain old apple tree, or in a piano box under the kitchen window. . . . .

■ ■

We have just finished reading "The Lady of Godey's," by Ruth E. Finley (a Lippincott publication, price $3.50) and wish to announce publicly that it is our favorite book in many months. "The Lady of Godey's" is the life story of Sarah Josepha Hale, the first lady editor in the United States and the editor of the very first successful woman's magazine. Perhaps it is because we are lady editors of a century later that we like this book so much, but even if we weren't we know that we should be stirred by the story of that grand old lady of journalism. We enjoyed reading of Mrs. Hale's crusade for women teachers and women doctors. We were pleased to know that it was she who brought about the national observance of Thanksgiving Day. It thrilled us to know that she was the first to put the term "domestic science" into the language and to dignify the profession of housekeeping.

It made us smile to think that her poem "Mary Had a Little Lamb," written for her own children, should have lived on through so many years. There were tears in our eyes when we read aloud Mrs. Hale's last editorial in her Godey's Lady's Book, written in her ninetieth year after forty-nine years of active magazine work (from 1828 to 1877). But most of all we were happy to learn that Sarah Josepha Hale, in answering the thousands of letters which came across her desk in that half century, signed them always, "Truly your friend." To us that tells the story of her success as an editor. We lady editors of the twentieth century are trying to carry on her true spirit of friendliness in our own western magazine. In keeping with this comment on the book that tells so beautifully the life story of Sarah Josepha Hale, we should like to sign ourselves this month just as Mrs. Hale would have done,

Truly Your Friends,
"The Lady Editors"

Prize-Winning Gladiolus Bulbs

from the famous Salbach Gardens at 40 to 60% Savings

SALBACH'S PINK
Extra Large Bulbs—50c each, 3 for $1.25, 12 for $4.00.
Medium Sized Bulbs—25c each, 3 for 60c, 12 for $2.00.

Carl Salbach is recognized the world over as the Nation's most outstanding grower and introducer of dahlias, gladiolus, and iris. His years of experience as a specialist growing only dahlias, gladiolus, iris, and dahlia seed enables him to send you the finest bulbs and seeds that can be grown.

To Introduce Our Prize Winning Gladiolus To Your Garden, We Offer:

(Postage Prepaid)

Collection No. 1

(all labeled)

16 large gladiolus bulbs... $1.00
(Real value, $1.75).....

3 extra large Osalin (orange-pink)
3 extra large Mrs. John S. Wood (giant rose pink).
3 large Senorita (orange and gold).
3 large Pfitzer's Triumph (flaming salmon —Huge).
3 large Veilchenblau (violet blue).
1 ext. lg. Minuet (most popular lavender).

Collection No. 2

(all labeled)

20 large gladiolus bulbs.... $1.50
(Real value, $2.55).....

3 large Betty Nuthall (sensational orange pink).
3 ext. lg. Golden Dream (golden yellow).
3 large W. H. Phipps (salmon pink).
5 extra large Crimson Glow (crimson).
5 extra large Los Angeles (shrimp pink).
1 ext. lg. Salbach's Pink (geranium pink).

Collection No. 3 (36 bulbs) $2.25

Combination of offers 1 and 2.....

Choice Assorted Bulbs

Unlabeled but from new and popular varieties, all catalogued stock. An outstanding bargain, giving maximum of quality bloom for a minimum investment. Large bulbs—25 for $1.75; 50 for $3.00; 100 for $5.00. Medium sized bulbs—25 for $1.00; 50 for $1.75; 100 for $3.00.

Note—Extra large bulbs are 1½ inches or over in diameter; large are 1¼-1½ inches in diameter; and medium are 1-1¼ inches in diameter.

Extra Bulbs Free

In addition to the collection values, we will add one extra large Salbach's Pink gladiolus bulb to every order of $3.50 or over, and another for each additional $2.00 in the same order.

Dahlia Seed

furnish the most economical method of producing massed color in your garden. 75 to 100 per cent grow and produce bushes filled with bloom the first year. Selected seed, all from tested seed parents, and gathered personally by Mr. Salbach. (Full planting instructions.)

100 selected seed.....$2.50
50 selected seed.....$1.50

UNLIMITED GUARANTEE

We guarantee complete satisfaction in every respect—if you are not satisfied, return the bulbs, and your money will be refunded, without question or argument.

Special Prices Good For Limited Time Only

Orders will be filled as received, and will be sent immediately by prepaid post as long as the stock lasts. Order *now* before the stock is exhausted. We cannot guarantee delivery on orders received after March 20, 1932.

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Member of American Gladiolus Society

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☐ Please send me C. O. D., via parcel post.... }

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25-50-100 assorted bulbs of large size.....$.....
25-50-100 assorted bulbs of medium size.....$.....
..... { extra large / medium sized } bulbs of Salbach's Pink .....$.....
50-100 dahlia seed personally selected by Mr. Salbach.....$.....
Total...$.....

Name .....

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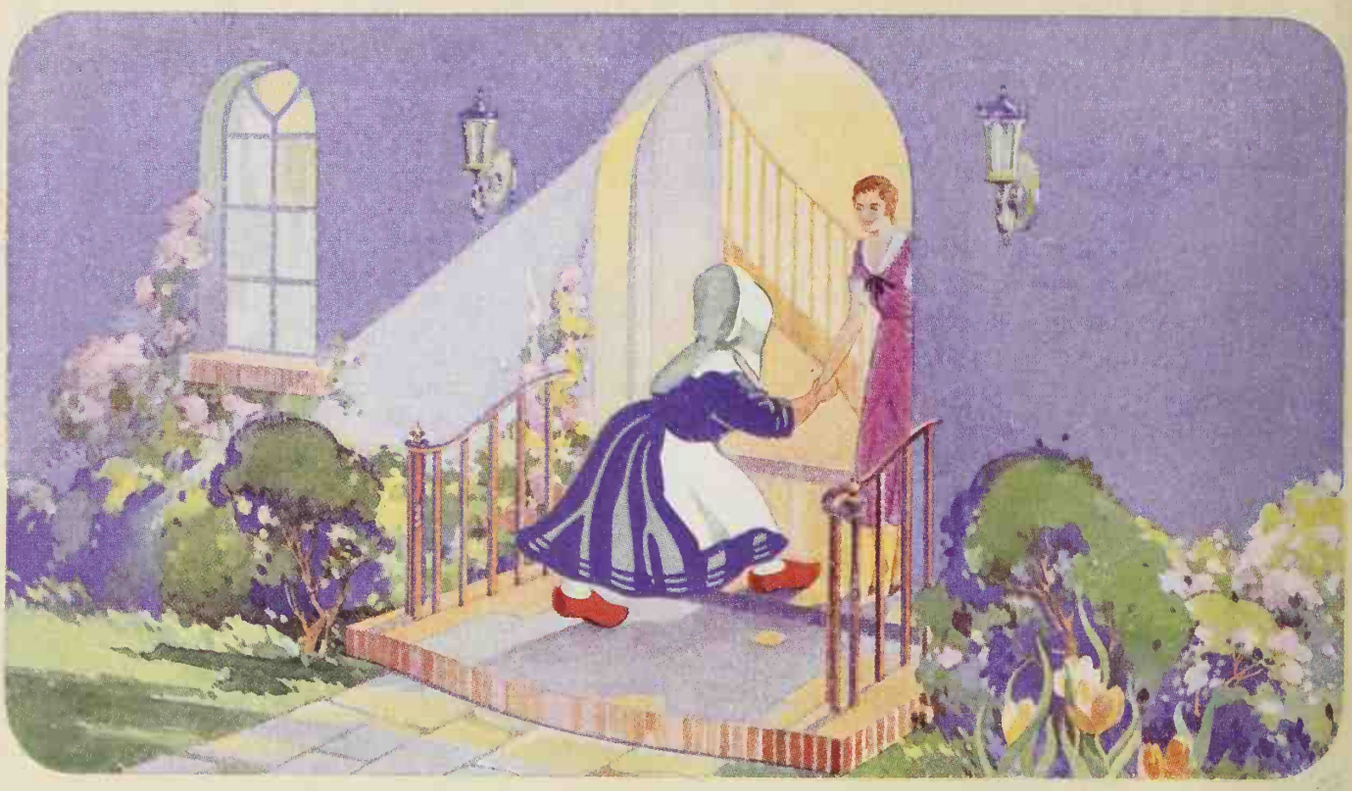

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SUNSET

APRIL 1932 Magazine 10 CENTS

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SUNSET Magazine

THE PACIFIC MONTHLY

VOL. 68 APRIL, 1932 NO. 4

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NOW—you can give to your floors that lustrous beauty you've always wanted and stop worrying about scratches and other ugly signs of wear. For the way has been discovered to make a wax compound that is easier to put on a floor, that resists wear longer, that won't catch dirt or dust. It is called the Koric Process.

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SUNSET GOLD

SUNSET AT CORONADO BEACH

PHOTOGRAPH BY BERT HUNTOON

SCARCELY a day goes by that we do not hear loud condemnation of "foolish optimism." Why doesn't someone occasionally have something to say against "foolish pessimism"? So far as I can discover, one "ism" is just as exaggerated as the other.

Disappointment, grief, hard knocks, discouragement—these are not products of the present period only, as some rabid souls would have us believe. Every generation, every human being since time began has met with them all sooner or later in his career. Since the founding of this nation, financial panics or depressions have occurred with astonishing regularity, almost as if they were planned to teach to each young generation the difficult lessons of courage and patience and ingenuity; of charity, understanding, brotherly love; of mature judgment and sensible caution in financial affairs. We do not like these lessons, nor the teaching methods, but learn from them we must.

That, as I see it, is the "foolishly optimistic" side to this period of stress, about which so much is said and so little done.

Odd, isn't it, that Nature never suffers a depression? Lean years for her there may be occasionally, when there is too little water in some places and too much in others; when fires ravage mountain sides, or storms depose forest kings. But drought and flood and fire and tempest are mere temporary setbacks in Nature's plan. Almost before the catastrophe is complete she has begun rebuilding, replanting, like the stoic, heroic pioneer that she is.

DO you feel discouraged? Then go out on a green hill and study the lesson that Nature has spread for all of us to learn. See, every tree, every blade of grass points upward. The rugged sahuaro on the desert, the cloudy blue lilac on the mountain side look up cheerfully to the heavens. Every poppy and lupine on the hills, every tulip in the garden stretches up. Look at that Beauty of Glazenwood rose climbing adventurously to the top of a pine tree—that yellow banksia daringly ascending a windmill tower!

No, there is no depression in our western hills and valleys. Nature, foolish old optimist that she is, always goes serenely forward, always hopes for the best, looks for the best, expects the best. And she gets it.

The same to you!—G. A. C.

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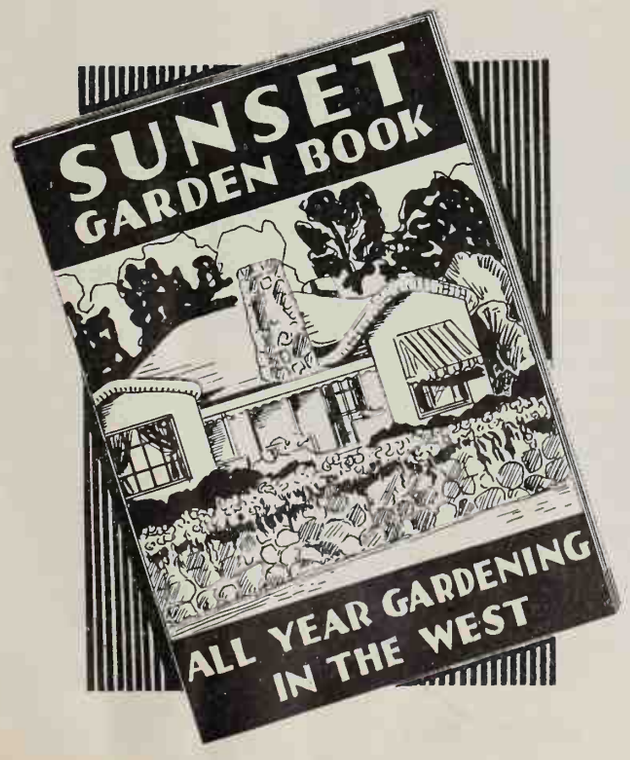

Here's How Easy It Is For You

Telephone a few neighbors or friends, who, like yourself, are interested in the unusual opportunities for homemaking in the West. Tell them what *Sunset* Magazine contributes to your enjoyment. Explain how the timely garden suggestions every month will help keep their outdoor living room bright, colorful, and inviting the year 'round. Let them know about the travel and vacation service which *Sunset* offers. Mention the regular feature articles on building, decorating, and furnishing. And, be sure and not forget to emphasize the Kitchen Cabinet recipes and menus, which have helped you to prepare the "different" meals enjoyed so much by your own family.

Then tell them that they too can have all this helpful material for 24 months at only $1.00, and that you would like to mail their subscription at once along with your own renewal to *Sunset*.

For sending this new 2 year subscription, and your own renewal or extension for 2 years, we will mail to you postpaid, absolutely *Free*, a copy of the *Sunset* Garden Book.

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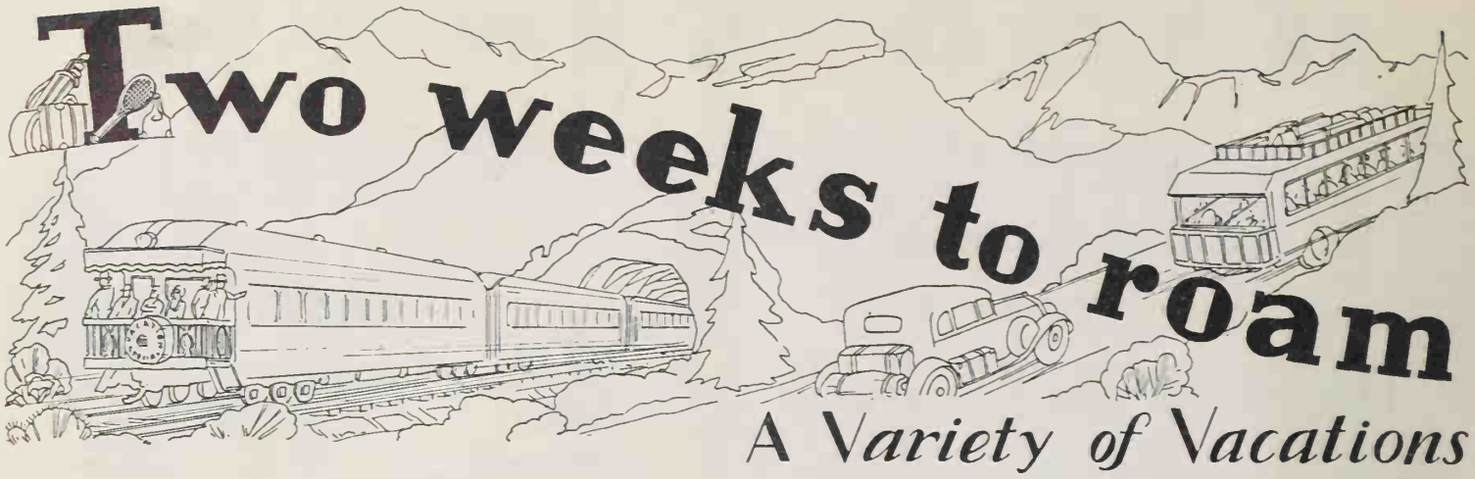


Two weeks to roam

A Variety of Vacations

LUCKY the vacationer who lives in Sunset Land! For him—or for her—two weeks is ample time to roam from one end of the empire to the other, and back again, provided some careful planning is done.

We know—my partner and I—because we've done it, a good many times, and we are going to do it many more, without retracing our steps, tracks, highways, air lanes, or what will you? We've tried all kinds of transportation, from air liners to Missouri mules!

Last year, when the days of wanderlust rolled around, we went into quite a huddle, I recall, the like of which will take place in many a home this year.

"A lot of people are passing up vacations this year," we said. "Maybe we ought to stay at home until times are better. Anyway, there's a lot to do around the place."

Fortunately, this heresy gave way, as vacation time neared, to the sane realization that never were there greater travel bargains than those of today, never were we going to have more glorious years in which to roam, and never could we make up for a vacation once passed up.

"We might save dollars by staying at home," we convinced ourselves, "but we might lose them some other way, and no one can ever take away from us the memories of a grand vacation."

That was one of the wisest decisions we ever made. We had heard the call of the Shining Mountains of Glacier National Park. For years we had been wanting to pack our toothbrushes in saddle bags and ride Glacier trails for a fortnight.

What a vacation that trip made for us! We crossed the Continental Divide five times. We rode day after day in the sparkling sunshine of the mountain tops, skirting glacier clad peaks, loafing through flower-carpeted meadows, high among the fleecy clouds, skirting sky blue lakes, shimmering in the sun.

The Shining Mountains of Glacier National Park

WE scaled Swiftcurrent Pass, jogged along the Garden Wall, dropped down through the forests to Goathaunt Camp, gloried in miles of meadows crowded with a dozen varieties of wild flowers, climbed Indian Pass, pushed through the new tunnel trail in Ptarmigan Wall, bucked a thrilling gale over Piegan Pass, then topped it off with the breath-taking adventure of Gunsight Pass. Never was there a more exhilarating holiday and nothing can ever rob us of the memory of it.

We had a hard time deciding whether to drive from our home to Glacier Park or to take the train. We thought of all the grand country en route that we longed to explore by motor. We consulted the auto club, pored over maps, made itineraries, revised them, and then revised them again. The best we could do, by automobile, would give us but seven days in Glacier.

So we decided, after a struggle, to abandon motoring for a summer and travel by train. That turned out to be a good decision, too. It added days to our trail riding. We reached Glacier fresh and rested and ready for strenuous days on horseback. And after a fortnight on the trail, we were glad to be back in the restful comfort of the Pullman. More important still, we arrived home thoroughly rested, which is, after all, the sensible way to end a vacation.

Right here let me interject a suggestion to other two weeks' vacationers. Plan your vacation, but don't plan on too much. Many a vacationer allows too little time for such wonderlands as Glacier, because he tries to go too many places on one trip. It reminds me of the motorist who dashed up to the entrance of Yellowstone National Park one day and said breathlessly to the ranger at the entrance:

"Say, Buddy, give me a windshield sticker, will you? I haven't time to go through the Park but I want to be able to prove that I've been here."

And with that he raced off to the next national park!

Without exception, the vacations we've enjoyed most have turned out well because we finally narrowed our aspirations down to one or two places, then took the train, the plane, the boat or the bus to that chosen playland, in order to reduce time in transit and have more leisure at our destination.

Not that I would discourage motoring. With such

away from home

Suggested by FRANK J. TAYLOR

romantic and scenic highways as the Mission Trail, the Redwood Highway, the Columbia River Drive and others equally alluring, there is no more intriguing prospect than two hundred miles a day, following the silvery road to somewhere.

BUT it has been our experience that two hundred miles a day is enough, even when my partner and I trade turns at the wheel. That allows six hours or so driving, and at least two or three hours a day to explore here and there behind the highway, be it some rocky inlet by the sea, a shaded forest trail, or a region hallowed by the struggles of some intrepid pioneer.

Now, if I may be pardoned for reminiscing a bit, I want to tell of some of the two weeks' vacations that we recall most satisfyingly, and that we like to recommend to friends. Then I want to mention some others that we have had suggested to us, and which we hope to take.

One summer we caught the Overland to Salt Lake City, then worked south into Utah's Dixie, fascinating for its little Mormon communities, pioneer outposts still unchanged by modern ways of living. Here also a prehistoric race of Americans thrived and then disappeared.

The author poses for a photograph

Here anyone with the explorer's turn of mind can turn discoverer and prowl among ruins of ancient cliff dwellings.

But what intrigued us most was the glorious color of the whole region. Southern Utah is built up in a series of layers, like a colossal cake, and here and there the layers are exposed in great cliffs of vermilion, pink, orange, yellow, cream and white. In these gigantic cliffs are carved the glorious canyons which are the outstanding features of Zion and Bryce National Parks.

The colorful plains rise to the south into the Kaibab Plateau, which is forested with the country's greatest stand of pine, and which is terminated abruptly by the rugged north rim of the Grand Canyon of Arizona. So far as I know, no vacationer ever chose this Rainbow Canyon country for a holiday without resolving to return to it again.

Twice, in summertime, we have turned our steps to the Yellowstone wonderland. We have wandered among the geysers and the mammoth tinted hot spring terraces. We have fished in many a lake and have watched buffalo stampedes and have gazed by the hour in rapt wonderment at the dazzling brilliance of the Canyon of the Yellowstone. We have roamed through the Buffalo Bill country at the Cody Gateway. Best of all, we have come to know the grandeur of the Tetons, which soar so majestically above Jackson Hole. No Yellowstone trip, to our way of thinking, is complete without a few days spent in Teton National Park, which borders Yellowstone on the south.

One year, when we managed to wangle our two weeks a little earlier than usual, we crossed the sands of Arizona to the south rim of the Grand Canyon. Here is a land of surprises. One day, I recall, we left the rim of the Grand Canyon in a snow storm, rode mule-back down the Kaibab Trail and in three hours found ourselves in tropic sunshine and lilac blossoms at Phantom Ranch, in Bright Angel Canyon, near the surging, boiling, muddy Colorado River, which is sculptor of this most stupendous canyon.

Another day, we rode over the Navahopi Road, to the isolated Hopi pueblos of Moenkopi, where native Americans live as they did before the arrival of Columbus on our fair shores. Returning, that evening, just after nightfall, we experienced the thrill of a lifetime when we passed through a great encampment of Navaho shepherds and their families, their campfires dotting the plateau, the flickering lights reflected on the round, fleecy backs of thousands of sheep, with only the starlight above to reveal the faint outlines of the surrounding mountains. That picture we will never forget!

Exploring these desert regions is often most enjoyable in the off-season for vacations, particularly in the early spring, when all Arizona is a carpet of blossoms. That goes for much of Southern California, too, particularly the eastern part. One of our best holiday trips was

one we managed to take so early in the spring that it was still winter elsewhere, but down in the Mojave and Death Valleys, the seasons were all turned around and the ordinarily barren sands were alive with wild flowers. From a wintertime summer in Death Valley we crossed the lofty Panamint Range and found ourselves in Owens Valley, skirting the formidable ramparts of the Sierra Nevada, snow crowned for one hundred miles.

SOME of these off-season vacations have turned out to be anything but what we expected. One spring we drove to the Sequoia National Park to see the spring burst into bloom in the mountains. That first night, while we slept, King Winter, as a parting farewell, dropped a two-foot mantle of snow over the Giant Forest, isolating it from the wide world. It was lovely beyond description, and our spring vacation turned out to be a most enjoyable winter holiday. We have also tried Sequoia in summer time and have found it a great camp ground for expeditions having as their purpose, fishing, trail riding, hiking, mountain climbing or just plain resting among the big trees.

Yosemite National Park casts its spell over all who come. They come, and come again. The place to start is in the incomparable Valley itself. From the Valley there radiates a whole chain of trails, ideally laid out for riding or hiking in the Sierra high country. The Yosemite high country, so we have found, is by far the most easily accessible of any western mountain region, largely for the reason that comfortable camps are located an easy day's trip from one another, and at these camps the vacationer may find food and lodging at such reasonable rates that he is required to carry nothing but a light knapsack. Another advantage of Yosemite is that the accommodations, both in the Valley and in the high country, are available the year around and many are the vacationers who find here just what they want for winter sports.

For our first vacation in the western mountains, my partner and I chose Lake Tahoe. We took the train to the lake, then boarded the little steamer that makes the round of the lake twice a day and visits all the resorts. We looked them all over, then chose the one that will always linger in our memories happily, because of the hospitality of its owners, who were, incidentally, the living counterparts for Frank Bacon's great play, "Lightnin'." We found more than enough to keep us exploring during those two weeks.

Then there were the days spent in the Oregon playlands, starting from Portland, roaming up the Columbia River and over the shoulder of Mt. Hood, through the dense forests and past rushing, foaming streams which rush perpetually down the slopes of the Cascades. There was the fascinating trip up the MacKenzie River highway to the beds of weird, black lava, on the mountain top. And the ride through stands of stately pines to Crater Lake National Park, with its trail trips down to the azure waters. And finally, the drive through fresh frontier country to Klamath Falls. Almost anywhere you turn, in Oregon, brings you to a primeval vacation land.

We've found the Puget Sound region a never-ending source of vacation possibilities, with something different every day in the way of a trip. There is Mt. Rainier, with its incomparable meadows of wild flowers. We started across them on horseback and found ourselves in no time on vast snow fields, underneath which glaciers had formed great ice caverns. We tramped over trails through verdant, fragrant forests, and at every turn found ourselves face to face with a new and inspiring view of The Mountain.

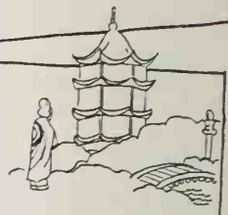
We've never managed to see enough of this refreshing Northwest to satisfy our cravings. We want to explore the Olympics, Mt. Baker, the Cascades, and then do some junketing on the Puget Sound itself to Vancouver, to Victoria, a bit of old England on western shores, and other points in British Columbia.

SPEAKING of British Columbia, how could one better spend two weeks than in exploring this magnificent wilderness of mountains, rising so abruptly from the sea! Our idea of a perfect holiday would be to board, at Vancouver, one of those boats that skirt the inland passage, which incidentally rivals the fiords of Norway in grandeur, and journey leisurely to Skagway, Alaska. Here we would board the train into the Yukon Territory, changing at Whitehorse to the Yukon River

VACATION
As Written By

To ALASKA

This is a passport to the Silent Land—
Land of white sky-lines, flowers fringed with snow,
Glaciers and forests, mountains close at hand,
And footprints of the Klondike sourdough.
Here days are summer long—there are no nights
Along the tundras of the dazzling Nome—
Here play the golden shafts of northern lights
On scenes that draw the wandering heart from home.



THE ORIENT

"East of Suez" ten thousand Buddhas wait
For those who have vacation tickets here.
The Orient, just beyond the Golden Gate,
Has for its sea-path sunsets, golden clear.
Exotic sound it offers—crash of gong,
The sing-song chant of coolies on a dock,
And little tunes that somehow here belong,
Like wind-bells tinkling where the sampans rock.

BACK EAST

From Maine to Florida the coast is long
Beside the wide Atlantic. Here are states.
Whose glamour runs through history and song
With deeds of valor—patriotic dates.
Here did the Pilgrims land and give their thanks.
Here every village has its wealth of lore
From Maine to Mississippi's green-clad banks,
From Michigan to Florida's white shore!

CAMP of HEART'S DESIRE

A ticket to the Camp of Heart's Desire!
It may be in the mountains, near the sea,
Or in a valley where a glowing fire
Becomes the center of the world for me.
No matter if a cabin or a tent
Becomes my castle for a day or night,
It is enough to have the pine boughs' scent,
To know that overhead the stars are bright.

TICKETS

Cristel Hastings

To HAWAII

Time becomes nothing on these turquoise isles.
The sea winds croon; there's music in the air.
Waikiki, Diamond Head, and slanting files
Of palms etched where the ancient craters flare—
The haunting sound of ukulele notes—
Grass huts, brown hula dancers, feasts of *poi*—
The scent of ginger blossoms, and a boat's
Lone seaman singing low, "Aloha Oe!"

THROUGH the CANAL MEXICO

A ticket through the Panama means song,
And plazas all aglow with pottery—
Its Pyramids of Sun and Moon belong
To centuries deep veiled in mystery.
It offers *glorietta*s by the sea—
Oxen and plough—baked clay bowls and mud walls—
The click of castanets, and witchery—
Fiestas! Senoritas in gay shawls!

DUDE RANCHES

Dude Ranches! Cowboys! Fenceless ranges wide!
(Vacations here are all too short for me!)
They offer moonlit prairies here to ride
On pintos, like the west wind, wild and free.
A ticket here means singing under stars,
The tang of sagebrush on the western breeze,
Harmonicas, camp-fires and soft guitars—
Forever would a heart remember these!

ANYWHERE via the OPEN ROAD

An open road may lead 'most anywhere!
Each mile is more enchanting than the last;
One turn, and there's a valley, green and fair,
The next, a swirling river flashes past.
Roads are the magic threads we use to sew
The great Outdoors together, land and sea.
Let me unravel one of these and know
The pattern of Creation's tapestry.

steamer which follows the trail of the Klondike gold seekers, through the Land of the Midnight Sun, all the way to Nenana, in the very heart of Alaska. Returning, we would ride the Alaska railroad past mighty Mt. McKinley, highest peak on the continent, down to Seward, where the steamer awaits.

Another trip, well within our two weeks' time budget, is the voyage to Hawaii, just as different from the Alaska trip as can be, but fully as alluring. Friends tell us that, when we go to Hawaii, we shouldn't spend our holidays on the beach at Waikiki, as so many vacationers do, but must take the flying boats, or the steamers to the other isles of the Paradise of the Pacific, and explore living volcanos, pineapple and sugar plantations, forests of tree ferns, native Polynesian villages and the host of other features that contribute to the spell of this South Seas mecca. We may have to fudge a bit on our two weeks, but everybody says Hawaii is worth it.

ANOTHER two weeks' trip that beckons us will have its mecca the city of Spokane, from which we want to work out in all directions over the Inland Empire. They tell us we will never have a day without its chain of lakes, its mountains, waterfalls, gorges, and a fair catch of fish from every water.

We have learned, too, that starting from Spokane we can make a gorgeous loop trip that will take in five national parks in the Canadian and American Rockies. The names themselves call us—Kootenay; Yoho; Banff—Lake Louise; Waterton Lakes and Glacier, about which I have spoken earlier. In twelve days of dustless, carefree driving, chiefly over hard-surfaced oil roads or paved or graveled highway we may traverse the famous Columbia River Highway; the Columbia Basin and Inland Empire Highways into Spokane; the Pend d'Oreille Highway north; the renowned Banff-Windermere Highway; the Sunshine Trail. We want to see with our own eyes the ice-topped crags reflected in blue waters, as friends have them described to us. We want the personal thrill of startling a proud bull moose or a mountain sheep in the valley of the Ten Peaks. We want to know the feel of swimming in pools of radium water. Then, back again in hospitable Spokane, we want to drive westward to see that geological wonder, the Grand Coulee and Dry Falls of the Columbia.

One of the best western vacations I've heard anyone tell about is the one taken by friends of ours who started by automobile from San Diego, bent on exploring the entire Pacific Coast from Coronado Island to the Straits of Juan de Fuca. They touched shoreline wherever possible and every day found them in a new and different port, each with its romantic background. That is the kind of motor trip of which I approve.

Motor roaming, as these folks called it, with a fairly definite objective in mind, is a great way to vacation. Another summer was spent most successfully by this couple following the Mission Trail from Sonoma, near San Francisco, to San Diego, with side trips from the main highway to visit the scenes of old missions off the beaten track.

Colorful Colorado beckons the vacationer who has two weeks to spend on the very top of the continent. One of my neighbors, whose particular weakness is Colorado, tells me that nowhere in all the West are the two-mile-high peaks so numerous, nor the air so full of vigor, nor the streams so full of trout and the country so full of color. That is a fine combination of superlatives and we are going to have to visit Colorado and see if he has underrated it.

WHEN we do, we want to work south into Mesa Verde National Park, visiting the greatest of cliff dwellings in this country, then push across the New Mexico mesas to Santa Fe, Taos and the Pueblo Indian settlements. We will climax that vacation with a trip underground, to explore Carlsbad Caverns, now a national park.

Let's see. In two weeks to roam away from home we could explore one or more of our national forests or parks; we could pack into the hills from a dude ranch; we could go to Hawaii or to Alaska; we could go back east or to Mexico; we could drive from one end of Sunset Land to the other. And by stretching the two weeks a bit we could take in the Orient, the romantic south seas, or go through the Panama Canal to New York and back by train. There is a world of beauty and thrills and adventure spread out before us. Let's reach out this very year and help ourselves to the best vacation of our lives!

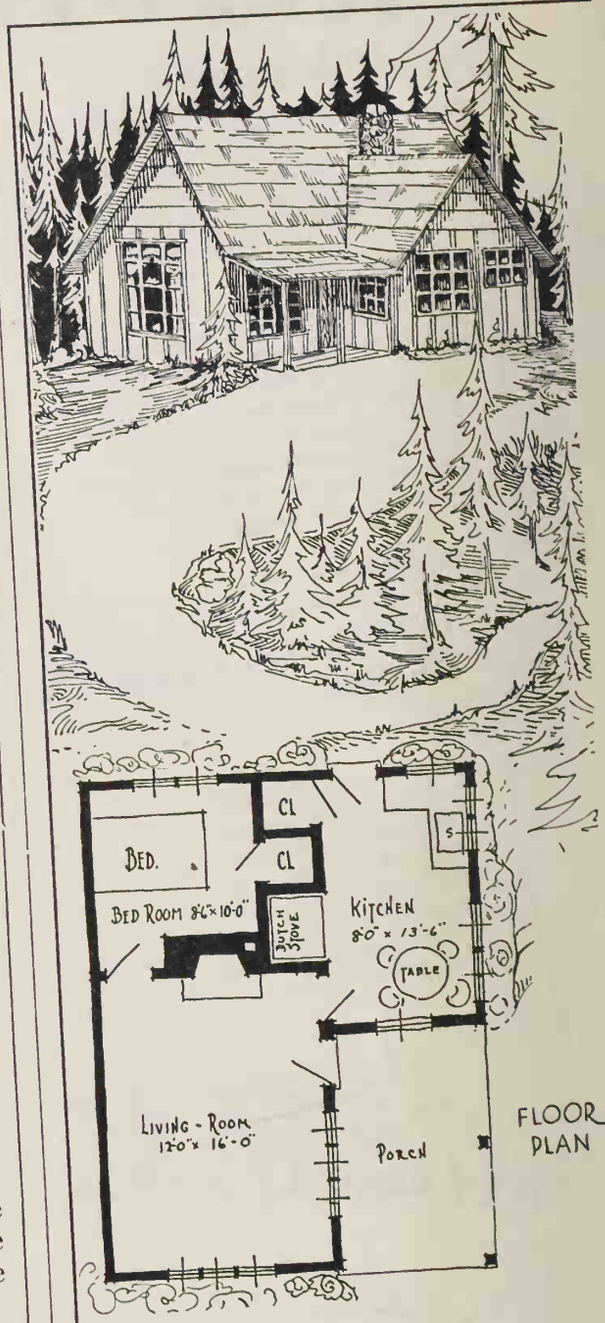
A Vacation Cabin and

The Story of A Bungalow in Pasadena

WE lived in an excellent residential section, on a broad, winding street bordered by large, picturesque pepper trees, but our old-fashioned bungalow was "just a house." As we preferred the beauty and advantages of our location to a new neighborhood, we decided to remodel our house, and so with a moderate expenditure of money converted it into a charming Cape Cod cottage.

The lines of the house were altered by eliminating the front gable and extending the roof of the front porch up to a new ridge line with gables facing the sides of the lot, and also by doing away with the front porch, the space of which was added to the interior of the house. An extra thick front wall permitted the big Colonial door to be recessed. A brass ship's lantern hung for an outside light, brick steps, small-paned windows added to the original sashes, green louvered blinds and a whitewashed brick chimney completed the transformation of the exterior. We re-landscaped the grounds, raising the grade in front to give the house the effect of a lower setting.

The interior of the house was improved just as much. As was indicated before, the living room was enlarged by extending it outward to include space formerly occupied by the porch, and is now quite spacious. The remainder of the floor space of the old porch added to the front bedroom enlarged it so much that enough could be taken from the other end for a second bathroom. From a little space off this bedroom and an end off the dining room a small hall was created which conveniently connected all the rooms. The kitchen, old-fashioned in every respect became beautiful and modern with new plumbing, built-ins and linoleum. The pantry became a breakfast room, painted yellow, with a large window framing our lovely garden and snow-capped Old Baldy far off in the distance.
—Zoe Wood Colt, Pasadena, California.



"Out Where the

HERE is another vacation cabin, designed by Wm. I. Garren for your consideration. This model with its steep gables, gayly painted roof and simple fireplace was designed primarily for the mountains. Construction is simple. Board and batten (or walls of thick insulating board), shingled or composition roof, stone fireplace and cheerily painted window trim make up the picture of the exterior. The accompanying floor plan indicates a large living room, fair-sized kitchen and bedroom. With a few slight changes in dimensions a bath could occupy a part of the closet space. The detailed drawing shows the fireplace end of the living room. Note how the door is balanced by the built-in cupboard.

Two Ideas in Modernizing

SECTION THRU LIVING ROOM

Rest Begins"

Working drawings for this vacation home are not available at present but if any of the features appeal to you, your builder will be glad to incorporate them into your own building plans.

Last month in SUNSET we mentioned that floor plans for a small, inexpensive cabin of log siding were obtainable through this magazine. There are a few of these left, copies of which will be sent to any SUNSET readers upon request. Send stamped, self-addressed envelope to insure prompt service.—*The Editors.*

This Seattle Home Was Made New with Cedar Shakes

OUR view lot, overlooking Lake Washington, with Mt. Rainier in the background, was the setting for our old-fashioned cottage of the 1900 type. We decided that it should be given a chance to keep in step with the times by remodeling.

We began on the interior. The wall between the entrance hall and living room was removed, making one long room. Hardwood floors replaced dark floors. Old ridged woodwork was then replaced by plain up-to-date finish. French doors were added between dining room and sun room with its charming outlook across the velvet lawn and the lake.

The kitchen was modernized with new sink, plumbing, cabinets and built-ins. The broad porch across the back of the house was framed with window boxes of bright-colored flowers, making it an ideal spot for our meals during hot summer days.

The exterior of the house was greatly improved by the addition of a gable over the front porch. Old-fashioned porch railing was removed and the porch filled in solid. Cedar shakes, painted a silver gray, were laid right over the old wall adding beauty as well as insulation. Window sashes were painted a soft green, casings ivory and the roof a moss green.

Our friends, enjoying our canopy swing, rockers and tea-table in the back yard during the summer days, tell us we have worked a miracle. The accompanying pictures will give an idea of what can be done in a short time without a great deal of expense.

We are more than satisfied with the transformation of our once old-fashioned cottage into an attractive bungalow.—Marjorie Loan, Seattle, Washington.

When It's Springtime in the Rockies

Get Ready to Plant

says

Maud Chegwidden.

(Murray, Utah)

BY the end of April all shrubbery, trees, roses and perennial plants should be in the ground in gardens around Salt Lake, and since, because of the melting snows, the ground can rarely be worked before March 15, it follows that these are six very busy weeks for amateur gardeners.

A good test by which you may know if the ground is ready to be dug is to see if earth sticks to the spade when it is thrust into the ground. Sandy soil of course will dry out before the heavy clay does; most of us have this "adobe" soil to contend with, and if we try to work it while it is too wet, it will dry in hard lumps and will be very disastrous for the roots of whatever we have planted.

After the ground has been well dug, pulverized and fertilized, trees and shrubbery should receive first attention. This year many folks are planting a tree to be dedicated to George Washington on his two hundredth anniversary, so it behooves us to know what will thrive in our Rocky Mountain climate and at our altitude of around 5,000 feet. The Chinese elm, *Ulmus pumila*, is excellent for this region, will grow in alkali soils and will endure drought, after the first couple of years. Other beautiful and worthwhile shade trees we may choose include the sycamore, the horse chestnut, the tulip tree or liriodendron, the maples (omitting the soft maples because they are not long-lived) and that sole remnant of prehistoric ages in trees, the gingko.

Shrubbery should be well represented in all western gardens, for besides forming backgrounds and boundary lines, so essential to a well planned garden, they furnish flowers as long as the annuals and perennials do. Of course one needs a proper selection, for this nine-month period of bloom from shrubs.

THE first blossom will appear on the forsythia, that charming specimen which is like a golden mist when its flowers come thickly in April, before the leaves are yet unfurled. Closely following will be the flowering almond, in either pink and white, and the bridal wreath (*Spirea Van Houtte*).

In June we have the wonderfully fragrant lilacs, and lovely as are the common purple and white varieties, the newer French hybrids, with their numerous shades of lavender and purple and their double flowers, are superior. Charles the Tenth, a French hybrid, is a very early bloomer and often sends out its purple loveliness in May. Other June blooming shrubs are the flowering quince, with white or red flowers; the weigela, a dainty pink-flowered shrub; the African tamarix with its feathery, waving plumes of pink, and the bush honeysuckles, whose pink or white flowers later give way to handsome, translucent red berries, beloved of the birds.

July will find three delightful dwarf shrubs in bloom. These are two spireas, Anthony Waterer and Froebel's, both with cymes of rosy red flowers, and the St. John's Wort, or hypericum, an exquisite thing with shining yellow blooms like giant buttercups, and glossy dark green foliage. At this time the elderberry bushes also bloom, in enormous bunches of pungent, creamy blooms, later to be followed by deep purple or black fruits.

THE butterfly bush, that comparatively recent introduction which dies to the ground every winter, only to grow with unbelievable rapidity in spring, waves its fragrant purple spires from August until hard frost, and the altheas or rose of sharon, with their hollyhock-like blooms, keep the butterfly bush company.

Trees and shrubs alike need careful planting if they are to survive. The hole *must* be dug large enough so that the roots may spread out naturally in a downward slope, and the soil (the best you have) must be tamped down so firmly that it will be impossible for you to pull up the newly planted specimen. Spring rains usually oblige us and keep our recently acquired shrubs moist until the roots take a firm hold of the soil, but if it is a dry spring, the hose must be pressed into service frequently.

Roses need the same attention at planting time that shrubs do, and they should all be in place before the first week in May. Top pruning is essential with new roses, which may be cut to within four inches of the ground, for best results. It is too bad to expect the newly placed roots to be able to nourish great long canes. Practically all hybrid tea roses offered by nurserymen do well in the Rocky mountain states, save in the colder parts of Wyoming, and there roses must be confined to the hybrid perpetuals, those husky June bloomers, or, better still for severe climates, the Rugosa roses and their ever increasing number of hybrids.

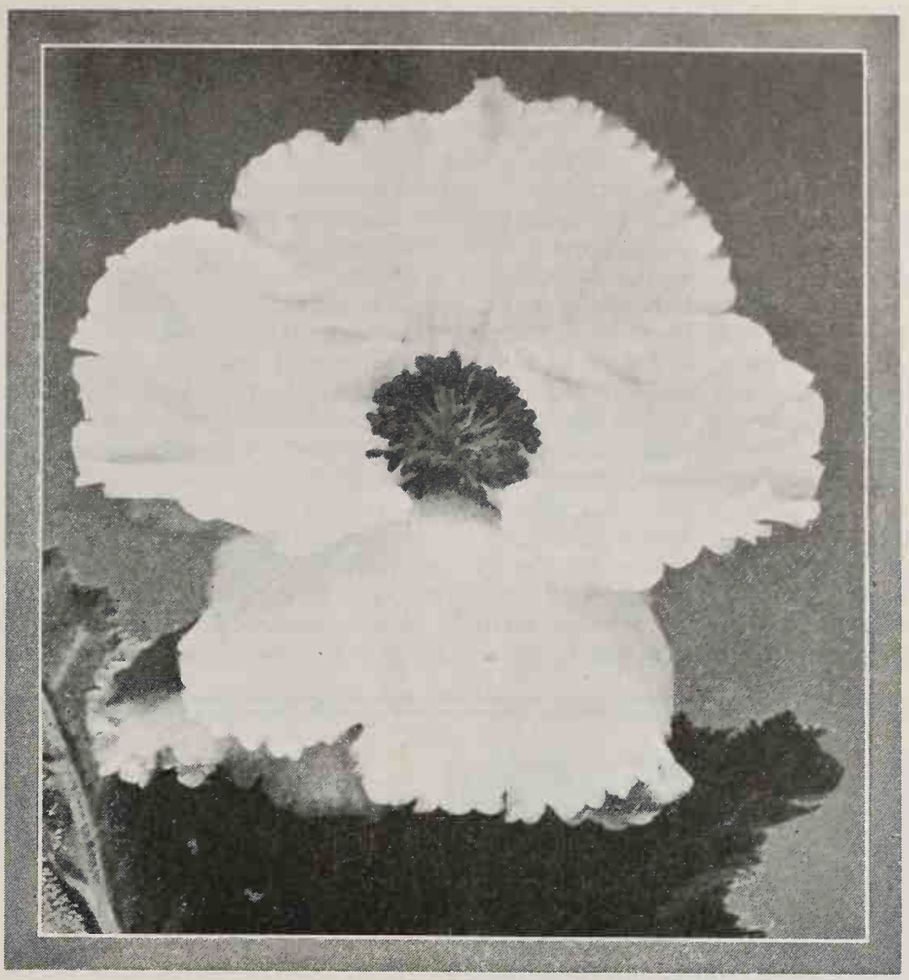
As a rule perennial plants, with the exception of peonies and iris, need to be in the ground before mid April. Iris are better planted in July or August, peonies in September or October.

Few seeds may be planted outdoors until mid-May, for hard frosts may occur even as late as that, and even if no frosts come to kill the tiny seedlings, there is not enough warmth in the earth for successful germination of any save the hardiest annuals.

Summer blooming bulbs, such as gladiolus, dahlias, cannas, tuberoses and tigridias, are never safe in the ground until May. Dahlias, in fact, are better planted in June, for these are essentially cool weather plants and will do very little during July and August, only coming to their full glory in September and October.

Seeds of annual plants, as well as canna bulbs, may be started in the house, in pots or boxes, in late March, so as to make sizable plants by the middle of May, when they may be safely transplanted to the garden, and will then bloom long before their sisters, sown directly in the borders.

By
Sydney B.
Mitchell



BEGONIA PHOTOGRAPH
BY
J. HORACE MC FARLAND

Shade Loving Plants for Western Gardens

TO most householders and gardeners the planting of the north side of the house presents a challenge, a difficult task, in that the space shadowed by the house must be devoted to shrubs, perennials, bulbs or ground covers which demand little sun. I say little because, if one took a point midway between San Diego and Seattle it would still be far enough south for the summer sun to warm up the area, morning and late afternoon, with its slanting rays. Of course, if one is far enough south the space can be covered with cinerarias, or, farther north, with vincas, but I am assuming that something more interesting and diversified is desired. The gardener wholly devoted to brilliant, showy flowers, such as bearded iris, gladioli, or zinnias, will find his style badly cramped, but if his taste is more catholic and he enjoys a wide range of plants he will be surprised to see how many can be used in this situation on the central California coast. As we go north the problem becomes more difficult with colder winters and shorter summers, and towards the south it lessens, the north side of the house becoming the only place where certain plants will thrive.

Starting with the walls of the house, I can claim little experience in what climbers will flower well in so cold and shady a place. Many, if merely valued for their foliage, will be satisfactory, but few will flower freely. My one best bet is *Clematis montana*, available either in its pure white type or flushed rosy pink in the variety rubens. Next to the walls it is natural to think of shrubs, as those break the hard line made by the foundations and tie the house to the ground. Some of the most attractive shrubs we have will be happy here. Fuchsias are fortunately returning to favor, largely through their own inherent merits, but partly aided by an enthusiastic band of amateurs who started a couple of years ago the American Fuchsia Society. Many lovely varieties lost in old gardens or never previously imported have been recently coming into commerce. One nurseryman now offers over a hundred distinct kinds—single or double, slender or fat, from almost pure white through pinks, roses, red, blues and purples, with a habit as dwarf as twelve inches or as high as a bungalow. With them alone the north side will be full of bloom all summer. If you don't believe me, go up Los Angeles Avenue from the Northbrae Circle in Berkeley next June or September and look at them on the houses just above the Circle on the south side of the street. Fuchsias do enjoy good food and an occasional heavy watering, especially when young, but they do not demand full sun, and are happier in medium shade.

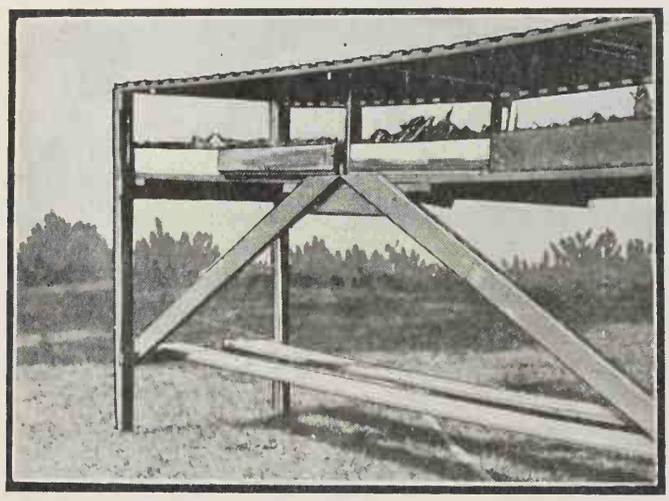
Camellias are also coming back, and will soon be found in our gardens as they used to be, but I hope planted rather in groups than as specimens. They too have a preference for half shade and the north or east side of the house, rather than the south or west. With their beautiful, persistent deep green foliage, restrained growth and lovely, formal flowers of white, pink, rose or red, they should be more grown where they can be outdoors in places often hard to fill. They enjoy considerable peat around the roots.

Azaleas and Rhododendrons prefer partial shade, indeed they demand it in the south. As I have recently discussed them at length I need only

emphasize their insistence on lime-free soil, a condition generally achieved by putting peat and leaf mold in the holes in which they are planted. The brilliant colors of the deciduous azaleas, such as mollis or altaclarence, and the neat, compact habit of the evergreen Kurumes particularly fit them for small gardens and for the borders of shady paths.

AMONG other shrubs of lesser importance but of value for variety in partial shade is the native *Carpenteria californica*, much like an evergreen syringa, with its white flowers in late spring, but with dark, leathery leaves. Adapted also to these conditions are *Cestrum aurantiacum*, a somewhat lax growing shrub, with foliage like a lilac but persistent, and having clusters of tubular flowers of a distinct buff orange, an intermittent bloomer of the easiest culture, also *Cestrum elegans*, a shrub of rather casual habit of growth but very free of its bunches of red flowers in winter. Quite different in everything except acquiescence in shade are the aucubas, forms of *A. japonica*, with large, glossy leaves, those of the most commonly grown variety being so spotted with yellow that it is often called the Gold Dust plant. Still another shade lover is *Fatsia japonica* (syn. *Aralia sieboldi*), of taller growth, with tropical-looking evergreen palmate leaves and inflorescence like a candelabra, each branch of which is capped by a corrugated ivory ball. Even the aspidistra, despised by many but apparently beloved of the English lodging-house keeper as the easiest of all plants to keep alive in the parlor window, is as hard to kill outdoors in a shady place. I don't commend it to anyone who can grow anything else. Of real beauty as well as adaptability to this position is *Mahonia aquifolium*, the Oregon grape, a near relative of the barberries, its attraction being less its yellow flowers than its glossy green leaves, which turn to bronze and purple with the close of the year.

Hypericum moserianum, the taller St. John's Wort, is tolerant of shade and its golden flowers are attractive in summer, but for indifference to both drought and shade commend me to its dwarf relative, *Hypericum calycinum*, which grows where little else will, and crowds out everything near it with its spreading, ground-covering stems. Dwarfer and somewhat more formal in growth than any of these are the shrubby veronicas from New Zealand, all, excepting *V. hulkeana*, more likable for their interesting



This Lath House

Designed by

AMONG the features which commend the small lath house described and pictured in this article are the following:

(1) It is of "knock down" construction.
(2) There are no nails, screws, or nuts necessary to assemble or to take down the units or parts.
(3) It can be put up or taken down by one person.
(4) It can be stored in a very small space.
(5) It combines a garden work bench with a small lath house.
(6) It is strong and rigid and does not wobble.
(7) It will accommodate 8 ordinary seed flats.
(8) It is easy to construct.
(9) The cost is less than $2 for lumber and paint.

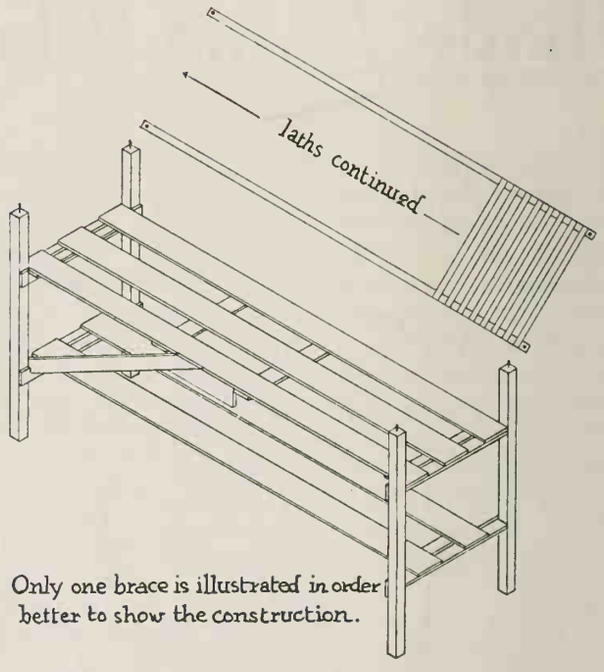
There are only six main units. There are two end pieces, the bench top upon which the seed flats are placed, the bottom shelf, the bracing unit for rigidity, and the lath top or cover. If the lath top is long or made of very light frame pieces, it will be desirable to add a small supporting unit for a prop to keep the lath top from sagging. The construction of these units and the way in which they are put together is indicated in the drawings and photographs.

The two end units are constructed of 2 x 2's, 4 feet long, with two cross pieces of ¾-inch stock nailed or screwed one foot from each end as illustrated. The cross pieces are to support the bench top and the bottom shelf. A brace could be run diagonally between the lower and upper cross pieces on these end units if desired. This might be particularly worth while if the "house" were to be used on uneven ground or subjected to heavy loads or severe strains.

The bench top is made of three pieces of ¾-inch stock 6 inches wide and 8 feet long. Since this top fits inside of the end posts, it is 26 inches wide. A piece of ¾-inch—or better of 1-inch stock 2 inches wide and 26 inches long is nailed or screwed to the under side of the three boards *flush with the ends*. Another piece of the same dimensions, or greater in width if desired, is fastened parallel to the first cleat but ¾ of an inch in toward the middle of the bench top. Similarly 2 such pieces are fastened as cleats at the other end of the 8-foot boards. This leaves between the cleats at each end a sort of groove which will fit down over the cross pieces on the end units. If the stock used for the cross pieces on the end units is not exactly ¾-inch material, then the width of the groove or the distance between the cleats on each end of the bench top should be adjusted so as to make them fit snugly. It is a good plan to place a piece of the stock used for the cross pieces of the end unit between the two cleats on the bench top, before fastening these in place. This will insure a tight fit.

Details of the construction of the bench top are shown in Figure 3. It should be noted in this figure that the 30-inch dimension includes the two 2-inch end pieces, since a view looking down on the entire bench is represented. The width of the top itself is 26 inches.

1. General plan of portable "lath house."



Only one brace is illustrated in order better to show the construction.

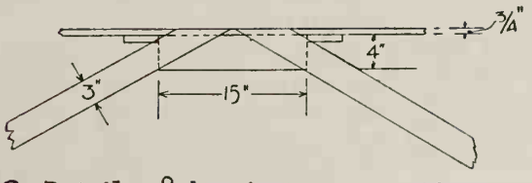
leafage than for their flowers. Some are tall, like *V. andersoni*, some prostrate, like *V. chathamica*. More are moderate growing shrubs a foot or two high and rather round in form. Some by their leaves suggest other plants, *V. buxifolia* being rather like box and *V. cupressoides* like a miniature cypress.

MOST of these I have grown myself or have seen doing well to the northward of other people's houses. Hydrangeas, not the hardy old *H. paniculata*, but the forms of the rather tender *H. hortensis*, might stand this situation. Mine have done well both in the ground and in pots with only a little morning sun, and they also thrive under evergreen oaks that are not too heavy, so should be worth trying. For the adaptability of *Daphne odora* to medium shade I have only the recommendation of a well known nurseryman. This often shy-blooming shrub is in almost full sun in my garden, yet, after our warmest summer in years, it is now covered with buds.

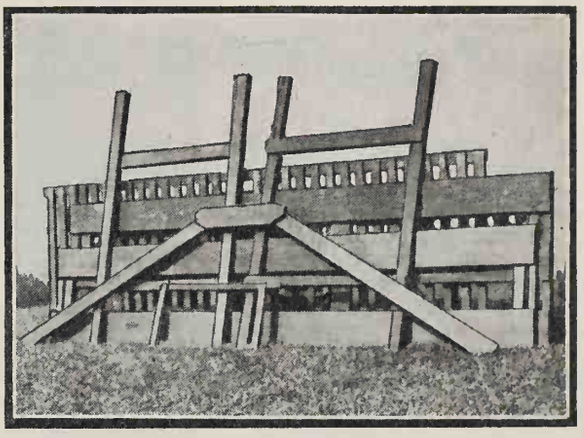
OF perennials which will do well on the north side of the house there are too many to give a complete list, so I have to make selections of what I think the best. Primroses, the original English wild ones and the far more effective and brilliant polyanthus or bunch primroses, do excellently. So do violas and pansies, the former being more permanent and long-flowering. Myosotis, the forget-me-not, flourishes and self sows. In shade is about the only place in California gardens where lily of the valley can be persuaded to grow, and I have found shade a good place for the lovely lavender *Phlox divaricata*, a denizen of the moist woods of the eastern states. Indeed, this is the best chance with other woodsy wildflowers from there, for though I lost both bloodroot (*Sanguinaria canadensis*) and *Mertensia virginica* eventually, I did keep them alive for a while there and flowered them. The dainty *Saxifraga umbrosa* (London Pride) and the coarser winter-blooming saxifrage or *Megasia crassifolia* crowd into the shade, and there also the hellebores (Christmas roses) and dicentra (Bleeding Heart) are happy. *Bellis perennis*, the little double daisy, though often found in lawns, will also do well there, and so will the heucheras, including the best known *Heuchera sanguinea*, or Coral Bells. All these are dwarf in growth. (Tall perennials and bulbs for shady places are discussed on page 48.)

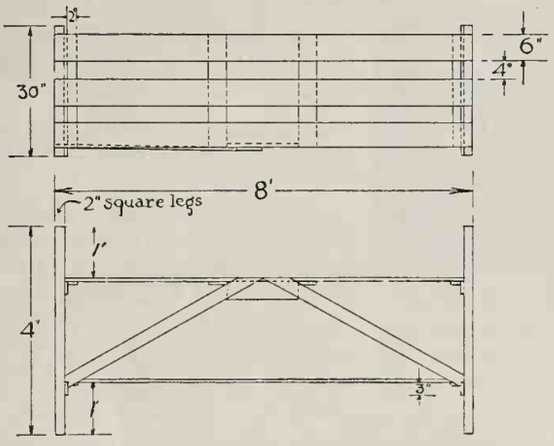
Is Easy to Build

G. P. Cahoon



2. Detail of bracing construction.





3. Side and top views of portable "lath house"

The bottom shelf is constructed in exactly the same way as the top. Two 8-foot boards 6 inches wide are shown, spaced 6 inches apart, making a total width of 18 inches for this bottom unit. This bottom shelf could of course be made of exactly the same dimensions as the top if desired. The bottom shelf serves to hold the two end units together, and also makes a convenient space in which to place extra flats, pots, soil boxes, tools, etc.

The bench top and bottom shelf do not furnish enough bracing to keep the bench from wobbling. So the bracing unit shown in Figure 2 is quite essential. Two cleats of ¾-inch stock are fastened across the middle of the boards of the bench top on the under side. The ends of these cleats are flush with the outside edges of the bench top boards. The cleats are about 15 or 16 inches apart. Two pieces of ¾-inch stock 3 or 4 inches wide are notched on one end so as to fit on and against the bottom cross boards of the end units. These notched boards extend up to the middle of the outside edge of the bench top and are cut off at an angle so that they are flush with the upper surface of the bench top. These two braces are then cleated together at the top with a cleat whose length is equal to the spacing between the two cleats across the middle of the bench top boards. The cleat which fastens the two braces together should be ¾ inch down from the top of the braces, so as to allow the braces to extend along the edge of the top boards. This prevents the braces from being pushed in under the bench top. The braces should be actually fitted to the bench, rather than constructed from dimensions given, as any changes in length or even in thickness of stock used, might make considerable difference in the way the braces would function. There should be two of these bracing units, one for each side.

The lath top is very simply constructed of 2 light strips of about ½-inch stock, 1½-inches wide and 8 feet long, with laths 30 inches long spaced the width of a lath apart. For the 8-foot length this requires 32 laths. This lath frame simply rests on the tops of the 4 end posts. To keep the frame from falling off, a ten-penny finish nail is driven into the end of each end post, and a 1/16-inch hole bored in each corner of the frame to fit over the nail. The frame can then be put on or taken off easily, and yet "stays put" when in place.

The "prop" for keeping the lath frame top from sagging is simply a rectangular piece made of ½-inch stock of about 1- or 1½-inch width. The height is of course 12 inches. One side should be 26 inches to fit across the bench top, and the other side should be 30 inches to fit along the width of the lath frame.

If the "lath house" is to be painted, as of course it should be, time and energy and paint can all be saved if the stock is first smoothed on all surfaces with a plane. This applies to the lath on the top frame as well as to the edges of all cleats and boards. The planing should of course be done before the boards are fastened together. It only takes a stroke or two of a sharp plane to take off the "fuzz"—and what a difference in the amount of paint used as compared to that for rough surfaced stock!

Questions About Living Rooms

Answered By **Edgar Harrison Wileman**

Sunset's Interior Decorating Consultant

Question: My living room seems lifeless and, although very sunny, is a depressing room to sit in. The rug is plain taupe, the walls are plastered, my three-piece overstuffed suite is covered in rose taupe mohair, the furniture is mahogany, and my draperies are blue velour. What would you suggest to give the room a more livable appearance?

Answer: Two very essential qualities are lacking in your room. They are color and design. A new rug with these qualities would help considerably, or even two or three small Oriental rugs placed over your present one. Real color and design should also be introduced in the upholstered furniture. You might have the sofa or the two chairs recovered in tapestry or damask. The room perhaps needs colorful pictures and fresh bright flowers. Your room at present contains only sage brush and sand; you must get a garden effect in order to improve it.

Question: My house was built several years ago when it was customary to introduce built-in features and much heavy, dark woodwork. Consequently, both living and dining rooms are oppressive and stuffy looking. Can anything be done to improve them?

Answer: Much has been done recently to modernize interiors similar to those existing in your house. Drastic measures are necessary in order to obtain the best results, as the built-in desks, bookcases, columns between the rooms, and huge buffets must be torn out. The rest of the woodwork is then repainted a light color, the plaster walls are reconditioned and either painted or papered. It is truly marvelous what a wonderful improvement this will make in your rooms.

Question: Are doilies, scarves and runners being used on furniture today?

Answer: Yes, in a limited way. The object of a mat or runner is to protect the polished surface or to add a note of daintiness or color. From observation it would seem that some people think it necessary to hide the entire surface. Small, well-tailored covers should therefore be used where needed, permitting the beauty of wood to be seen. The kind of material and the size and shape depend on where the cover is to be used.

Question: I wish to put two or three pillows around on the floor of my living room. Please tell me what they are using today for this purpose.

Answer: Pillows are used where additional comfort, color, or decoration is needed on some sofa, chair, daybed, or *chaise longue*. Fancy silk or satin pillows should not be thrown around on the floor or propped up against the legs of chairs, sofas, or pianos. They serve no useful purpose so placed, and merely give a room that late Victorian stuffiness which is not accepted in homes of good taste today. There are real floor cushions—hassock is the English name—which are about a foot high and are hard so that they are to be used as a low seat or footstool.

DO YOU WANT HELP?

Only a few questions of general interest have been answered in this article. Mr. Wileman is always glad to assist you in solving your individual furnishing problems. Write to him in care of SUNSET Magazine, San Francisco.

Question: The walls of my living room look bare, and I would like to hang some pictures there but my friends tell me that pictures are not being used. Please inform me about this.

Answer: You may certainly use pictures in every room of your house, irrespective of style or function. All good decorators use pictures and have always used them. Naturally, where a scenic or very figured wallpaper is used it would be foolish to hang pictures, but just as an empty room needs furniture, and bare windows need draperies, so do blank wall spaces need pictures.

Question: May a tall desk-bookcase—usually called a secretary—be used in any room?

Answer: Old Colonial desks of this kind were used in any room of the house. They are seen in living rooms, dining rooms, bedrooms, libraries, and even in the hall. If you have furniture in keeping, I think it is permissible to follow precedent. In a small house today, the secretary is placed in the living room.

Question: Can I put early American maple furniture in the same room with Colonial mahogany?

Answer: I do not think the light honey colored maple looks well with dark mahogany. I have, however, seen the mellow, dark amber-colored maple put alongside light mahogany with very pleasing effect. When furniture of this kind is used together there should be more than an affinity of color; design and finish should also be taken into consideration so that there may be harmony between the various pieces.

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Last Day of This Offer...April 30th, 1932

Old Hawaii had no word for "Weather"

If tomorrow morning would find you out for a stroll on Kona's dreamy shore, historic old Kona that hides on Hawaii's leeward slopes . . . If tomorrow morning you would stop that fisherman of bronze I saw last year and ask him about the weather, he might tell you in his own way: So even tempered is this Hawaiian sun, so little change in seasons, the native language had no word for *weather.*

Spring will describe almost any month in Hawaii. The indolent Hawaiian sun seems content in its flowers and fruits to forget all about the seasons. All year through you'll see it paint rainbows in Iao Valley and snatch back rain before it reaches the ground. See it blazing the crimson blossoms of the royal flame tree. See it ripening mangoes and guava and sparkling the snow on Mauna Kea's volcanic mountain. See it bronzing swimmers as they squander days at Waikiki or Kailua.

You'll taste this sun, mellow in golden pineapples, sugar cane, passion fruit; in bananas hanging yellow. In coconuts native boys will run up palms to get for you. It warms the fragrant trade winds, flashes on sampans in the harbor, outriggers speeding through the surf. And lingers in the night . . .

HAWAII

Introduce yourself to Hawaii's sun *this Spring.* Plan to stay for the Spring Festival April 6-9 and Lei Day on May Day (1st). Rest tired eyes in the eternal greenness of these Pacific Isles. Let them sparkle with the dancing color of a million flowers.

There's much to see . . and do. You'll swim in water that is warmer than the air. You'll motor through miles of sugar cane, coffee and pineapple plantations, past rice paddies, water buffalo plowing and ruins of ancient temples and villages; through fern jungles, along cliffs dropping sheer to the sea and over strange lava flows that lead to a volcano large enough to hold a city. You'll golf (with 20 courses to choose from), troll for barracuda, swordfish; cruise by air or sea to the other islands of Kauai, Maui and Hawaii, each rich with sights and pleasures . . . Spouting Horn, Barking Sands, the strange Puna district south from Hilo. And you'll enjoy the hospitality of people, who, after seeking the world over, have chosen to live where you have come to play.

New Low Fares April 1

"What will the trip cost?" Whatever you like. There are modestly priced cottages and apartments, as well as luxurious hotels. You can comfortably make the round-trip, from the Pacific Coast, *all expenses included,* for less than $300. You can pleasantly crowd Hawaii into a three weeks holiday. A letter will bring interesting proof, or a wireless phone call direct to our Honolulu headquarters.

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OUTDOOR LIFE in the West

By J. P. Cuenin, *Western Sportsman*

Early Season Trout Fishing

BECAUSE of a deep snow pack in the mountains last winter we are going to have a late trout fishing season. Unlike the season of 1931 the water is going to be high in almost all streams throughout the West, and methods that proved good last year may not work so well when we visit our favorite streams this spring.

Here and there it may be possible to find fly fishing when the law allows us to begin taking trout, but high and roiled water in the average creek or river will call for the use of spinners or bait. At the headwaters of the smaller creeks the water may be clear enough for the use of feather lures, and in the larger streams where the flow is held back by power or irrigation dams one may find conditions fairly good for fly fishing.

Where flies are used they must be fished deep. It is useless to attempt to bring trout to the surface for a floating fly when the water is high. The fish are feeding on the bottom when the streams are up There are two reasons for this—first, practically all of the water insects that later take to the air are at this time in the larva stage and crawling on the bottom, and, second, even if there are a few insects in the air the water will be so roiled that the fish cannot see them.

If flies are used it is advisable to try those with considerable color contrast rather than the more neutrally colored patterns, and for this early season fishing flies larger than those ordinarily successful are recommended. Where we might use No. 12 flies in low clear water, No. 8 or even No. 6 would probably get better results when the streams are high. We must give the fish something they can see in the more or less murky water, and the greater bulk of the large flies can be seen better than the tiny imitation insects

There is one more point about fishing with flies in the spring before the trout begin in earnest to feed on the surface, and that is to get the lure deep by casting across the current or even slightly upstream so that it can sink.

The fly fisherman who is working a rather large stream that is too high for flies can sometimes get sport at the mouth of a creek that is clear. The trout often lie where the clear water enters. When fishing such a spot cast into the current of the creek rather than in that of the river and allow the fly to sink and drift out into the river.

I RECALL an occasion where I made a mistake in fishing at the mouth of a creek. The time was too early and the water was really too high for flies, but I wanted to use the feathers if possible before turning to the spinner, so I had fished for perhaps two hours with only one medium size trout in my creel. Then I came upon a small, clear creek running into the river, and as the wind was more favorable for casting from the upstream side of the creek I began fishing from that side. A good fish was soon hooked and as I was above him I could not work him upstream from the clear water, so he did his fighting, and plenty of it, right where I had hoped to do more fishing. When he was finally landed I could not get another to take my fly, so concluded that he had disturbed other fish that may have been feeding in the clear water.

Later in the day I returned to the mouth of the creek, but this time my casting was done from the downstream side so that if I hooked a fish I could quickly lead him down with the current and away from the good fishing spot. Within an hour five fine rainbows were landed and I had learned another lesson about fishing.

When streams are too high for fly fishing the spinner is at its best, so the angler who wishes to be sure of some trout to take home should be prepared to give the fish hardware if they will not take feathers. When using the revolving blade the fisherman should keep in mind the fact that it is the glitter of the metal that is the attraction and he should keep the blade highly polished to get the best results. For the smaller streams, No. 1 or No. 1/0 are large enough, and for rivers a No. 2 blade is suitable.

As with flies, the spinner should be fished deep, as close to the bottom as it is possible to get it without fouling. The fish, as I said before, are feeding on the bottom when the water is high, so it is useless to drag the fish jewelry around close to the surface. Cast across the current and allow the blade to sink well before beginning the retrieve. Work it behind rocks and especially at the heads of deep pools. When fishing a pool make the cast slanting upstream into the current, allow plenty of time for the lure to sink, then begin to draw it in. If the spinner has reached a point close to the bottom, look for the strike when it is at about a 45 degree angle downstream.

Don't retrieve a spinner too rapidly. It is usually more effective if moved through the water slowly. Take a chance on losing a spinner by fishing it very deep. It is better to decorate the bottom of a stream with a spinner occasionally and get some fish than to keep the hardware near the surface and get no fish.

Like flies and spinners, bait should be fished close to the bottom, for that is where the fish are looking for their natural food.

When bait fishing the angler should use only enough sinker to carry his hook deep, and the sinker, which may be a split shot or a small piece of sheet lead folded over the leader, should be attached above and at least a foot away from the hook so that the bait may swirl around in the current just as live bait drifts with the stream.

Rice-Chicken Pudding
Cook the chicken with the vegetables until tender. Cool-
Wash rice and cook in half the chicken broth until done
Remove meat from chicken bones and cut in not too small pieces
Add meat to rice-tasting to be sure seasoning is correct

The Kitchen

TRADEMARK REGISTERED.

These recipes are designed to be clipped and mounted on cards for your recipe file, or they may be pasted in your cooking scrap book

Rice Chicken Pudding

(Illustrated on these pages)

This is a delicious luncheon dish. One of its good points is that it makes one fowl "go further." It requires:

1 large chicken or fowl
1 onion, sliced
4 pieces of celery
3 bay leaves
Salt and pepper
2 cupfuls of raw rice
6 eggs, beaten slightly
1 large can of mushrooms
Rich milk or evaporated milk for gravy

A SPRING PARTY LUNCHEON

Tomato and Anchovy Salad
Toasted Cheese Rolls
Olives Celery Hearts
*Rice Chicken Pudding with Mushroom Sauce
Green Peas, Buttered
Tiny Hot Rolls Pickle Relish
Fresh Strawberry Ice Cream
Sunshine Cake Coffee

Cut up the chicken and put it to cook slowly with the vegetables in boiling water to cover, adding the salt and pepper when partially cooked. When very tender, cool and let stand over night in the kettle. In the morning, strain to remove the pieces of vegetable, and cook the well-washed rice in half the chicken broth until tender. Remove the meat from the chicken bones, cut into not too small pieces, and add to the rice, tasting the mixture to see that it is well seasoned. Add the slightly beaten eggs, pour all into a buttered baking pan (an oblong aluminum or oven-glass baking dish is convenient), and bake in a moderate oven (350 degrees) about 40 minutes, or until set like custard. Make the remaining rich broth into cream gravy, and add the mushrooms. Let the gravy stand over hot water for 2 hours or longer if possible. At serving time, cut the chicken pudding into squares and dress with the mushroom gravy.

Canned chicken and canned chicken broth may be used to make this chicken rice pudding, with a few variations according to one's judgment and sense of taste.—Mrs. G. J. R., Vancouver, Washington.

Halibut or Salmon Sandwich

Don't be misled by the name of this. It is a hearty main dish for dinner, and is ever so good. To serve 4 to 6 persons you will need:

2 large halibut or salmon steaks, cut about ¾ inch thick
1 medium-sized onion, chopped
2 tablespoonfuls of green pepper or pimiento, chopped
8 large, or 12 to 15 small oysters

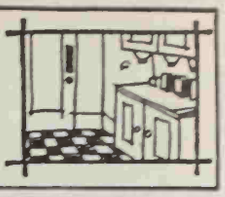
YOU'LL LIKE THIS FISH DAY DINNER

Lettuce with French Dressing
*Salmon Sandwich Tartare Sauce
Baked Corn and Tomatoes
Buttered Asparagus
Graham Bread Plum Butter
Apricot Upside-Down Cake Coffee

Fry the onion in 2 or 3 tablespoonfuls of shortening, until tender. Spread the fried onion and the chopped green pepper or pimiento on one steak, in an oiled baking dish, place the other one over it, and let stand about 2 hours. Flavor is added by pouring about ¼ cupful of salted sherry wine seasoning, or 2 tablespoonfuls of lemon juice mixed with 2 tablespoonfuls of oil, over the slices of fish. When ready to bake, take off the upper steak, sprinkle with salt and pepper, and lay the oysters thickly over the lower slice. Place the top steak over the oysters. Blend together 3 tablespoonfuls of softened butter and 3 tablespoonfuls of flour, with a little salt and pepper, and spread over the top steak. Cover with cracker crumbs or dry flaked cereal, and then spread a folded sheet of brown paper over the top to keep the crumbs from becoming too brown. Bake in a moderate oven (375 degrees) for 1 hour.—Mrs. R. C. W., Fresno, California.

The "Kitchen Cabinet Book," containing all the recipes that have appeared in this department in the past three years, is now available.

Cabinet ~



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Will you share your favorite recipes with other Sunset readers? $1 is paid for every recipe published. Address the Kitchen Cabinet, Sunset Magazine, San Francisco

Best-of-All Strawberry Shortcake

FEATURING STRAWBERRY SHORTCAKE

Tuna and Relish Salad
Buttered New Peas
Steamed Brown Bread
*Best-of-All Strawberry Shortcake
Coffee

Make your regular baking powder biscuit recipe, filling two round cake tins (buttered) with the soft dough. Bake just before dinner, butter the top of each cake lightly when done, and leave in the oven with the door open. The cakes will then be warm and tender and not cold and hard when ready to serve.

Have ready also a sauce made by creaming together ½ cupful of butter and 1 cupful of powdered sugar, and adding enough crushed strawberries to thin the sauce and color it. It should be thin enough to pour. When ready to serve the dessert put one cake on a large, pretty plate, cover it with berries which have been sweetened with powdered sugar, and put on the other layer. Cover this also with berries and pour the sauce over all. Serve at the table, cutting as you would a cake, and putting a few extra berries beside each piece. This makes a very pretty dessert and a filling one, so the rest of the mea should be light.—Mrs. B. D., Berkeley, California.

Rosy Macaroni

½ package of macaroni
1 can of tomato soup
½ can of water
1 tablespoonful of minced onion
2 tablespoonfuls of minced celery
⅛ teaspoonful of ground cloves
½ teaspoonful of soda
2 tablespoonfuls of butter
2 tablespoonfuls of cornstarch
1 cupful of grated cheese
Buttered crumbs

FOR FRIDAY DINNER

Fresh Asparagus Salad with French Dressing
Crisp Salt Wafers
*Rosy Macaroni French Bread
Canned Peaches Chocolate Cookies
Coffee

Break the macaroni into short lengths, and cook until tender in boiling salted water. While this is cooking, dilute the tomato soup with the water, add the onion, celery, cloves and soda, and a little butter if wished, and let heat slowly together. When the macaroni is tender, drain it and let cold water run through if desired. Melt the 2 tablespoonfuls of butter, stir in the cornstarch, then add the hot tomato mixture and cook, stirring, until thickened and smooth. Butter a shallow baking dish and put into it a layer of macaroni, cover with tomato sauce and grated cheese, and season with salt and paprika. Repeat until the dish is full, cover with buttered crumbs, and bake for 35 minutes.—Mrs. J. R. F., Portland, Oregon.

My Loveliest Pie—Apricot Meringue

Drain the juice from one can of apricots into a small saucepan, add 1 cupful of sugar (more or less according to desired sweetness, of course), and heat together. Stir 3 level tablespoonfuls of cornstarch with a small quantity of the syrup and when the juice in the saucepan is hot add this to it, stirring until thick and clear. Add 1 teaspoonful of lemon juice, remove from the fire and let cool.

Carefully arrange the apricot halves in a baked pie shell, and pour the cooled fruit syrup over them. Lightly add a delicate meringue made by beating 3 egg whites stiff, and beating in 4 tablespoonfuls of sugar and a dash of lemon flavoring. Brown very slowly in the oven (at 300 degrees). This is delicious and tempting.—Mrs. G. H., San Dimas, California.

Write for particulars as to how you may obtain a copy of this attractive book. Address Genevieve A. Callahan, Sunset Magazine, San Francisco.

Beat eggs and stir lightly into meat and rice mixture ~

Pour into baking pan and bake at 350 degrees until firm ~

Make remaining broth into gravy adding mushrooms. Keep hot ~

To serve, cut chicken pudding into squares and dress with gravy

Two reflector ovens in baking position

You Should Taste My Biscuits

Here's an Old-Timer Who Votes for the Reflector Baker Instead of the Dutch Oven for Camp Cooking

By

Claude M. Kreider

THERE was a time when I swore by the heavy iron Dutch oven for all camp fire baking and roasting. I sometimes swore at this altogether admirable old kettle, too, after burning a few careless fingers on its hot lid.

It was, and is, "hard to beat" for open fire baking, but its disadvantages are many, especially when its weight and bulk are considered in comparison with the more modern and highly efficient folding reflector baker. These bakers are not "trick" affairs, to be sold to you by the sporting goods dealer to be a subject for everlasting remorse. They are scientifically designed and carefully made to utilize a simple principle in reflection; that is, the sharply sloped and highly polished top and bottom of the baker reflect heat to a central point—the bread pan.

The little aluminum baker, of two-man size, weighs a bare 1½ pounds, and holds a pan 9 x 14 inches in size. It folds to a flat package less than an inch thick, and fits into the camp outfit almost anywhere. For three or four persons I use the heavy tin baker, which is 14 x 18 inches when folded, and one inch thick. It weighs only 4 pounds, and bakes 16 large biscuits at once.

With the baker you carry a bread pan about an inch deep, and in it bake biscuits, johnny cake, corn bread, cakes, puddings, pies; and roast anything that could be handled in the range oven at home. If the pan should be lost, or forgotten, you simply make your dough or batter a little stiffer, and lay it upon the greased center shelf of the baker. Steaks, roasts, and fish may be handled likewise.

As the Dutch oven requires a fire of live coals, so the reflector needs its special fire, which is merely a good blaze that springs two or three feet high. The baker is set close to it at first, for the necessary quick rising of biscuit, cake, and similar concoctions, then moved back as occasion demands.

The best method is to lay the fire immediately the food and utensils are unpacked, with kindling underneath, and a stack of sticks forming a "tepee" above. Then prepare your dough or batter, light the fire, hold the bread pan over the initial blaze a moment to melt the grease, and your baking blaze will be leaping high. The usual "twenty minute" breadstuffs will rise almost at once, then brown and bake through as the fire gradually dies down, without more attention from you. As the fire is lessening you will be preparing the coffee or tea pot and the frying, to set on the resulting coals.

For baking loaf bread, or cake, requiring more time, it is well to build your baking fire separately from your general cooking fire and add a few sticks to it from time to time, as you go about your other culinary tasks. Right here let me state that one of the greatest advantages of the reflector is that you can always see just what is going on. You need not have faith nor, at the other extreme, be eternally burning your fingers to "look in at the baking."

In permanent camp I have found it best to build a rack of slightly sloping green logs, or a stack of rocks, against which to build the baking fire, with the sticks standing on end. Thus a half dozen sticks will almost at once blaze merrily from bottom to top, and the back will reflect their heat forward.

Almost any of the wood in our western mountains does well for the baking fire, but deciduous sorts are best perhaps, for pine

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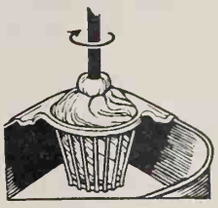

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and fir usually smoke badly if the breeze shifts suddenly toward your prized baking efforts. Dry oak is fine. It burns long and hot, and only a few sticks are needed. Split cedar, likewise, burns very hot. Poplar, cottonwood, and aspen do very well, but need replenishing often.

The secret of successful baking with the reflector is in keeping the top and bottom surfaces bright, but it is easy to take along a can of scouring powder and give them a light scouring after each meal.

The reflector will also sear steaks, roasts, and chops, while you look on, ready to move it back when the meat has just the right degree of luscious brownness.

For a second batch of bread, or for a baked dessert to follow the biscuits, you simply have the second article ready in its pan, to replace the first baking. There is no re-heating, washing, or other bother. We often start with biscuit, set them aside when baked, covered with a dish cloth, and start a pudding or thin cake which will be ready by the time we have demolished the major "*piece de resistance.*"

Again, the baker will largely replace the much overworked frying pan if you give it a chance. Trout, bacon, steaks, and chops will come out beautifully and not greasily. Grease, you know, spoils a lot of good camp food.

Frying Pan Bread

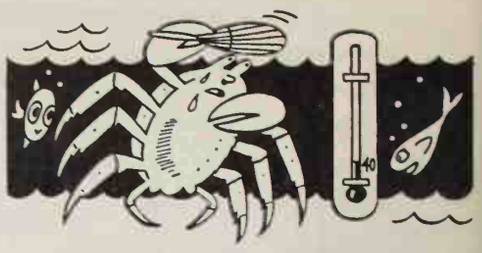
Use 1 teaspoonful of baking powder, ½ teaspoonful of salt, and 1 teaspoonful of sugar to each cupful of flour. Mix thoroughly, work in shortening the size of an egg for each cupful of flour, add just enough water, or milk, to make a thick batter, and stir quickly until smooth. Turn into a hot, well greased pan, and bake.

Biscuits

Mix as for bread, then work in enough flour to make a soft dough; work as little as possible to shape them, and wipe up a little of the melted grease on top of each, if you like them crisp. And don't worry if you have no mixing pan, board, or rolling pin. Just turn back the top of the flour sack, form a hollow in the flour, and mix the dough there, breaking off chunks, and shaping them with your fingers.

Corn Bread, or Pone

Mix as for bread, but use one-half yellow corn meal and one-half flour. A very stiff batter will make a light, crumbly pone, while a thinner mixture will have a tougher crust, and be more easily carried on the next day's trip. (*Continued on next page*)



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It's almost always zero weather in the northwest corner of the Pacific. Some 40 fathoms below lives Taraba Gani, the King Crab of Japan. Nature has given this huge crab unusually firm, fine-grained white meat.

American and English hostesses of the Orient consider this meat one of the rarest delicacies to be had. *Now you can get selected portions of claw and leg meat* of the giant Japanese Crab at your grocery store.

Crabmeat A La King

Melt 3 tablespoons butter, add 3 tablespoons flour, then ¾ cup chicken stock and ½ cup milk. Stir until sauce boils. Add 1 small tin Japanese Fancy Crabmeat, ¼ lb. sliced mushrooms, 1 pimiento cut in strips, ½ teaspoon salt, and a dash of pepper. Just before serving, beat one egg yolk with fork, add to crabmeat and stir until sauce thickens. Serve from chafing dish or on toast. For many other attractive recipes, send for our FREE *King Crab Recipe booklet.* Japanese Crab Packers Association, 55 New Montgomery Street, San Francisco, Calif.

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JAPANESE *deep sea* CRABMEAT

Camp Cake

Start as for bread, but use double portions of baking powder and shortening, and a triple dose of sugar; also a couple of eggs, or their equivalent in the desiccated article. Depend on your own ingenuity for the rest, unless the grub box is unusually well stocked with "fancy fixin's". A dash of vanilla or cinnamon will help. Likewise raisins or prunes, which have been previously boiled; or turn in a cupful of ground chocolate. "Hard and fast" recipes are not of great value in camp cooking, anyhow, for you must learn the value of substitution, and have faith in the result.

"Speckled Pup" or Rice Pudding

Perhaps you have only rice as a staple cereal for your pudding, so first boil it tender, and add raisins, prunes, peaches, apricots, or any other dried fruit, which has been stewed soft. Mix up half a cupful of milk, the same of sugar, a couple of eggs (if you don't have them, never mind), add any flavoring you may have, stir all this in, and bake a few minutes before a brisk fire. Lacking rice try rolled oats or wheat cereal for a base, or a mixture of the two; or moisten some dry bread with milk, and start with that. You will be agreeably surprised with the results of these unorthodox mixtures. But you must have plenty of sugar, and some one thing to give the whole character, whether it be vanilla, prunes, or dried apples.

Fish or Meat

When tired of fried fish, try rolling them in flour, place in baking pan in which is a little piping hot grease, lay strips of bacon on top, and put in the baker before a moderate fire. Handle steaks and roasts in similar manner, but omit the flour, and start close to a very hot fire until the meat is seared to hold the juices; then add a little water to the pan, and drop in finely chopped onions and green chile peppers, adding more water as it is needed. Finally remove the meat and stir flour paste into the pan to make gravy of the desired thickness.

Stew-Fried Small Game

Quail, grouse, rabbit, and similar game are notoriously difficult to fry juicy and tender, so try this with your baker. Cut up as for frying, roll in flour, place in baking pan in very hot grease, and shove baker so close to the fire that they will brown quickly, turning each piece when necessary. When brown add a little water, and cover pan for self basting. If you have no cover turn often, add more water, and baste with the juice. Cook before a slow fire at least one hour.

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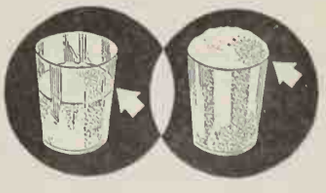
Notice, too. You need only *one* level teaspoon of Calumet to a cup of sifted flour. That's the usual Calumet proportion and should be followed for best results. An added economy for you—thanks to the perfect efficiency of Calumet's leavening action. Calumet is a product of General Foods Corporation.



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ANGEL FOOD CAKE

8 egg whites — ¾ cup sugar
1 tsp. cream tartar — ¼ tsp. salt
¾ cup flour
1 tsp. Burnett's Vanilla

Beat egg whites until frothy, then add cream tartar and beat until stiff. Add sugar gradually, continuing the beating. Mix flour and salt and sift four times. Fold this into eggs and sugar, and add vanilla. Bake in an unbuttered angel cake pan 50 minutes in slow oven, about 300° F. Invert pan on cake cooler until cake is cool.

FROSTING

2 egg whites — Confectioner's sugar
1 tbsp. lemon juice
1 tsp. Burnett's Vanilla

Beat whites of eggs with sugar, adding gradually till 1½ cups are used. Add lemon juice and vanilla. Continue adding sugar until of right consistency to spread. Ice cake smoothly, reserving one-fourth of icing. Color this portion with Burnett's Color Paste or Color Tabs and decorate cake as desired.

Send ten cents for "Doubly Delicious Desserts," the famous Joseph Burnett recipe booklet.

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Presenting Miss Bertha E. Shapleigh in an Informal "Lecture" on

Good Taste in Salads

First in a Series of Unusual Articles on Cookery

IT is important to serve the right salad at the correct time and in the right menu. The old rule has not changed that a salad made of green leaves and succulent vegetables, dressed simply with oil, acid, and seasonings, should be served at a dinner with the roast or as a separate course. Lettuce, romaine, or any green salad plant; tomatoes, cucumbers, or any crisp piquant vegetable, may be served at dinner. With chicken or duck, fruits, as orange, grapefruit, or pineapple, are very good. But the dressing must be a French dressing, plain, or with additional seasonings.

The dictionary tells us that a salad is a dish of green herbs and vegetables, usually uncooked, served with a dressing. In old Greek days that was what a salad was, a dish of herbs dressed with oil, spices, and an acid.

In the "Acetaria" published by John Evelyn in 1699, may be found interesting statements of herbs and roots, which raw or cooked, combined with oil, acid, and seasonings made what we know and call "salads." He gives an account of seventy-two herbs "proper and fit" to make a "sallet" with. "In the composure of a sallet, every plant should come in to bear its part, like the notes of music." And one might add, "The result should be harmonious." The present day strange mixtures called "salad" perhaps show the effect of jazz, while the more conservative, but satisfying combinations are the symphonies.

A salad served at the beginning of a dinner, according to western custom, takes the place of an appetizer. As such it should be a very small portion, with a light dressing, never heavy enough to take away one's appetite for what is to follow.

If the salad is served as a separate course at dinner, it may be accompanied by cheese, cheese sticks or toasted cheese sandwiches.

At luncheon or supper, the salad may have mayonnaise as a dressing, or one made with cream, eggs, seasonings and vinegar, and cooked. Mayonnaise, as you know, is a sauce of emulsified eggs, acid, and oil, and is never cooked.

Salads made with lobster, crabmeat, chicken or other meats, fish or vegetable combined with mayonnaise, and garnished with a green salad plant, are desirable as the main course at luncheon or supper. A salad of cold roast beef or lamb combined or garnished with vegetables, all mixed with a French dressing and mayonnaise passed with it, offers a satisfying luncheon, one which men like. With rolls, coffee, and fruit for dessert, one needs no more. The molded salads of jellied meat, fish, fruit, or vegetables are excellent for evening suppers after the theatre or a bridge game. Such salads, of course, have mayonnaise served with them.

It has been rather difficult to educate the people of this country in respect to salads, and the need for eating them. The writer remembers when a salad was a "made" dish of meat or fish combined with a cooked dressing and served at luncheon or supper as the main dish. But to serve a few leaves of lettuce, or a few pieces of fruit was not often done and there was a great antipathy to oil.

Won't You Join Our Class?

MISS SHAPLEIGH, who for a number of years has taught "Demonstration Cookery" and "History of Foods" to enthusiastic classes in Teachers College, Columbia University, New York, is now making her home in Carmel-by-the-Sea. With real pride we welcome her to Sunset Land, and to the pages of SUNSET Magazine. You are cordially invited to join her "class" conducted in these pages, and learn in your own western kitchen something of Miss Shapleigh's artistry with foods. Watch for her next article, which will be on the subject of simple desserts.—G. A. C.

SCREENED . . . but its beauty remains unblemished

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In these days men, quite as often as women, will order a salad and simple dessert for their lunch.

To have salads right and at their best, a few rules must be followed. All ingredients must be fresh and cold. Color combination should be pleasing to the eye; arrangement in dish or on plate, attractive.

I remember a salad demonstration given by a student in my class, which was most delightful. This young woman had just the right dishes—two or three lovely plates the right size. On these were placed salads cold and crisp, with the right combination of colors to make them attractive. Do I hear some reader say, "Oh, yes, that is all right if you have the dishes!" Everyone has some dish that is suitable as to size and beautiful in decoration. I recall several years ago giving a woman a recipe for a potato salad, and was at her table when she served it in a thick white vegetable dish, with no green garnish. Of course it made no appeal, and she said to me, "You see it is just as I told you: my family will not eat salad."

Ask Yourself These Questions

1. What type of salad is appropriate to serve as the first course, western style?
2. What dressing is correctly used with a luncheon salad? With a salad accompanying a hearty dinner?
3. Is it "correct" to cut lettuce with a knife when eating salad?
4. Should salad greens be permitted to stand in cold water? How are they best kept fresh for use?
5. What does it mean, to "fatigue" a salad? To "marinate" salad materials?
6. Have you ever added French dressing to whipped cream, or to cream cheese, to use with a fruit salad? (See directions on page 32.)

(*Answers found in Miss Shapleigh's article.*)

One can not afford to waste any food material, yet it is often the case that for want of care, a good deal is thrown away. Lettuce and all salad plants should at once be picked over, and the good parts washed and put into a clean cloth or bag and placed in the refrigerator or cooler. Cheese cloth gives best results as the porous texture admits air, and prevents spoilage. The salad material is then ready for use, and one does not have to prepare it when a salad is needed. The leaves are much crisper than those which have stood in water. Of course, if the plant is wilted, let it stand in water until it is freshened.

The larger, outside leaves of lettuce are sometimes not suitable to use without shredding; shredded lettuce is easy to eat, and more attractive for some salads than the whole leaf. Criticisms offered especially by men are that a leaf of lettuce, particularly

POPULAR DEBUTANTE

Here is a new Fostoria design in stemware, which has just been "presented to society" . . . and already enjoys immense popularity. Tall and graceful, these glasses come in lovely combinations: amber base with crystal bowl . . . solid crystal . . . crystal base and green bowl . . . crystal base and topaz bowl . . . crystal base and wistaria bowl. They lend distinction to any formal affair.

OLD-TIME CHARM

Quaint as a hoop skirt, colorful as Andrew Jackson . . . the "Hermitage" pattern is a *new* Fostoria design, *old* in the traditions of Colonial "thumb print" glass. In charming breakfast or luncheon sets . . . And in drinking sets which would have warmed the hearts of our unamended forefathers. 6 lovely colors . . . surprisingly inexpensive.

FRESH FROM PARIS

This new Fostoria "plateau" center-piece for flowers together with its companion candlesticks is very chic and very modern. The "plateau" contains a shallow well in which short-stemmed flowers float. It is such a relief from those tall center-pieces that force your guests to play hide-and-seek all through dinner. In green, amber, ebony, crystal and topaz.

STYLE MAKER

Mrs. Elizabeth H. Russell, Hostess Editor of "The American Home," makes this interesting statement: "Nothing has added so much color and beauty to the dinner or luncheon table as the new vogue for glassware service. And the modern hostess who would be truly smart must have a complete glassware service . . . preferably in one of Fostoria's lovely patterns."

•

To get the smartest and latest information on table settings, both formal and informal, write for the interesting booklet, "The Glass of Fashion" . . . Fostoria Glass Company, Dept. S-4. Moundsville, W. Va.

Fostoria

Fostoria

Now MORE TILLAMOOK CHEESE for your money

THIS Golden Anniversary of cheese making in the Tillamook valley is a real jubilee. Prices are lowest in 15 years. And Tillamook continues to win prizes for quality, flavor and richness wherever it is exhibited. A pound of Tillamook contains the food values of nearly five quarts of milk! Serve Tillamook often, it's a most *inexpensive* food.

Write for the Tillamook Dairy Maid's Recipe book. Use Tillamook with spaghetti, in sandwiches, in salads. Set a plate of golden Tillamook on lunch or dinner table.

Don't be persuaded that something else is just as good. Get the cheese that has TILLAMOOK printed on every slice.

Tune in, Columbia Broadcasting System
Fridays, 3:15 p.m.
Hear recipes for prize-winning dishes

Trade Mark Registered

TILLAMOOK *whole milk* CHEESE

Food values of nearly 5 quarts milk in every pound

WRITE ME FOR FREE RECIPE BOOK

Tillamook Dairy Maid, Tillamook, Oregon.
Please send me a copy of the Cheese Recipe Booklet. (7)

Name _____

Address _____

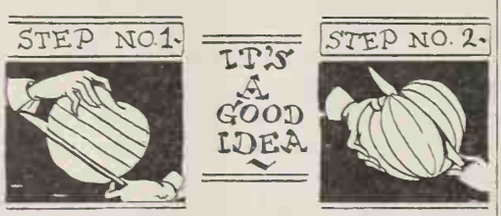
iceberg lettuce, is too difficult to eat, although lately it has been decided that it is correct to cut one's lettuce with a knife when eating the salad. The French cook thinks that to cut a salad with a knife is to ruin the flavor, but for most tastes cutting does no harm. The French epicures always break the salad plant with the fingers into small pieces; add the olive oil and seasonings, and toss it over and over, using a spoon and fork; this is to "fatigue" the salad. The vinegar is added last, and thus each leaf is covered with oil, and is much better "dressed."

It is a saving of time to keep French dressing on hand, mixed in a covered glass jar; a cup of oil, acid and seasonings can be mixed. The mixture is much better flavored by standing, and a few spoonfuls can be taken out when needed. Personally, I like more seasonings than salt and pepper, and so I use a little onion, a section of garlic, mustard, mixed or dry, sugar, paprika, and sometimes A-1 or Worcestershire sauce.

I would like to make a plea for the salad bowl, to be prepared at the table, or at least served by the hostess. Nothing is more interesting to your guests than watching you deftly mix the dressing in the bowl (a pretty one large enough to permit of mixing the salad without spilling it) and then quite as deftly add the ingredients and "fatigue" it. Or the salad may be mixed in the kitchen and brought in to be served by the hostess.

Try This Spring Salad

For a spring salad try this one. In the frying pan put 2 tablespoonfuls of olive oil, and in it cook, stirring constantly, 1 cupful of bread, diced. When slightly browned, cool, and place in salad bowl with 2 sections of garlic, chopped fine. Add any vegetables, cut into small pieces, as for instance 1 cold boiled potato and a few cooked carrots cut into dice, half a raw cucumber, cut into thin slices, a few stalks of celery cut into thin slices, one tomato cut into eighths, 1 or 2 pickled gherkins, 3 or 4 ripe or green olives cut lengthwise into



when cutting rosy apples for salad, to wash the apple, then, without peeling it, cut round and round and then lengthwise in small slices to the core, all around the apple. This cuts the fruit into small squares or strips, which may be quickly cut off around the core. The bits of peeling give color to the salad, and none of the fruit is wasted. This idea comes from the diet kitchen of a western hospital. (P. S.—The artist's model was left-handed!)

If you write a letter, you may win in this CASH PRIZE Contest

"Why I *prefer*. . ROAST *Chicken*"

TODAY . . . write us a letter of 100 words or less, why you prefer *Roast Chicken* to stewed or boiled chicken.

Everyone can think of dozens of reasons why they like tender chicken roasted to a golden brown, the kind that "melts in your mouth." You may win one of the fine prizes offered in this contest. Attach your letter to a label from the ½-lb. or 1-lb. can of LYNDEN brand *Roast Chicken*, the kind that comes in inside-enameled tins. No bones — no waste. Ideal for creamed chicken, chicken pie, etc.

Contest ends at midnight, May 1, 1932. Mail your letter to *Washington Co-Operative Egg & Poultry Ass'n*, Dept. S, Seattle.

$50 CASH PRIZES

Will be awarded in this contest. $25, first prize; $15, second prize; $10, third prize. Also 25 extra prizes, each consisting of a ½-lb. can of LYNDEN brand Boneless *Roast Chicken*.

FREE RECIPE CARDS

Wash. Co-Op. Egg & Poultry Ass'n,
Dept. S, Seattle, Wash.
Please send me your FREE set of six illustrated LYNDEN recipe cards.

Name _____

Address _____

thin pieces, cooked green peas, string beans or cauliflower left from last night's dinner—in fact any left-over material of which you have not enough to use in any other way. Shred or break into pieces a small head of lettuce. Over all sprinkle salt, pepper, paprika, and 3 tablespoonfuls of olive oil. Toss until salad ingredients are thoroughly mixed, add 1 tablespoonful of tarragon vinegar, again mix, and it is ready to serve. I think the family will say it is the "best ever." Of course, one must judge of the amount of seasonings and oil, and add until it tastes as well as one can make it. The point is not to have any dressing left in the bowl.

For Fruit Salad

For a fruit salad, the simple, plain dressing is better; use oil, lemon juice and salt and pepper. This may be added to stiffly beaten cream, or cream cheese if desired. For vegetables, the more highly seasoned French dressing is used, and all vegetable, meat, or fish salads should be "marinated" before serving, even if mayonnaise is served with them. A "marinade" is a French dressing which usually has onion in it, and in this the salad material is allowed to stand for an hour or two, in a cold place. At serving time, drain from the "marinade" and serve with the heavier dressing. In making salad dressing, the old Spanish rule is a good one: "A miser for vinegar, a spendthrift for oil, and a madcap to mix it all."

Herbs, as thyme, tarragon, basil, mint and parsley are good for some salads. Steep the finely cut herbs in hot vinegar for an hour, strain and use in making the salad dressing.

Finely cut fresh mint is a pleasing addition to orange or fresh pineapple salad.

Salads should be attractive to look at, and should leave nothing to be desired as to taste. In a cook book published in the 17th century, the requisite for good food is stated in the sentence, "Food should always please the eye, and by no means displease the stomach." What possibilities a salad has!

Not many recipes, as such, are needed for the making of salads. Here are two excellent and uncom-

(*Please turn to next page*)

IT'S A GOOD IDEA

to use a piece of inner tube when clamping the food chopper or any like instrument to an enamel-top table. This not only protects the table but makes the chopper hold more firmly.

MUSCULAR PA…

STOP IT QUICK . . . BEFORE IT KEEPS YOU AWAY FROM WORK

beauty treatment!"

IT ISN'T always household cares that fade the freshness of pretty skins — it isn't marriage that etches betraying little wrinkles about the eyes and robs those eyes themselves of starlike depth and sparkle.

With thousands of women, the real source of trouble comes from within.

And entirely apart from the fact that these muffins are the fluffiest, daintiest, most delicious bran muffins that ever tempted a family to ask for more — they deserve a place of honor on the dinner table.

Serve as a sprinkle too – on fruit, berries, other cereals

For each of these muffins, made according to the recipe on the package, contains about two tablespoons of full strength bran — as much additional bulk as the average person needs each day to cleanse the system of food wastes, even when there is a tendency toward constipation from too little bulk in the diet.

Nowhere else such a recipe

Once you have tried the recipe on the *Whole Bran* package, you'll undoubtedly agree that it makes the best bran muffins you ever tasted.

And it's really very little trouble to serve these muffins often, because they keep moist and fresh, so you can serve them the second day. That's important, because if you need the benefits of bran, you will want these muffins *regularly*.

Make no mistake when you order. To get this recipe — to get the extra flavor of Whole Bran — be sure you ask for bran by this name. Whole Bran comes only in the blue and white package.

Cases of recurrent constipation, due to too little bulk in the diet, should yield to Whole Bran. If your case is abnormal, consult a competent physician at once and follow his advice

BE SURE YOU USE THIS RECIPE . . . .

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THIS Golden Anniversary of cheese making in the Tillamook valley is ... jubilee. Prices are lowest in 15 ... to win

iceberg lettuce, is too difficult to ea... although lately it has been decid... that it is correct to cut one's lettu... with a knife when eating the sala... The French cook thinks that to cu... a salad with a knife is to ruin th... flavor, but for most tastes cuttin... does no harm. The French epicure... always break the salad plant with th... fingers into small pieces; add the oliv... oil and seasonings, and toss it ove... and over, using a spoon and fork... this is to "fatigue" the salad. Th... vinegar is added last, and thus eac... leaf is covered with oil, and is muc... better "dressed."

It is a saving of time to keep Frenc... dressing on hand, mixed in a covere... glass jar; a cup of oil, acid and se... sonings can be mixed. The mixtur... is much better flavored by standin... and a few spoonfuls can be taken o... when needed. Personally, I like mo... seasonings than salt and pepper, a... so I use a little onion, a section ... garlic, mustard, mixed or dry, suga... paprika ... A 1 ... W...

Molded Spring Salad

1½ cupfuls of boiling water
1 box of lime flavored gelatine
1 tablespoonful of sugar
Salt and cayenne to taste

Pour boiling water over gelatine, sugar and seasonings, and add the juice of 1 lime or 2 tablespoonfuls of lemon juice. When gelatine is cool, and begins to set, add the following ingredients:

2 tomatoes, peeled and cut into eighths, sprinkled with salt and allowed to stand for 10 minutes. Drain from juice
1 cucumber, pared, cut into thin slices
6 or 8 radishes, washed and cut into thin slices
1 bunch of young onions, washed, skinned, and cut into thin slices, using about one inch of the green leaves

Turn into one large or several small molds, and set away to cool. At serving time, unmold on a bed of shredded lettuce or watercress. Pour over all a well seasoned French dressing. If desired, mayonnaise may be passed. This salad is particularly good served with cold meat or fish. Will serve six persons.

Chiffonade Salad

1 large grapefruit, peeled and sectioned
2 large ripe tomatoes (peel and cut into eighths)
2 green peppers (remove seeds and membrane; parboil for 5 minutes, drain, chill, and cut into strips)

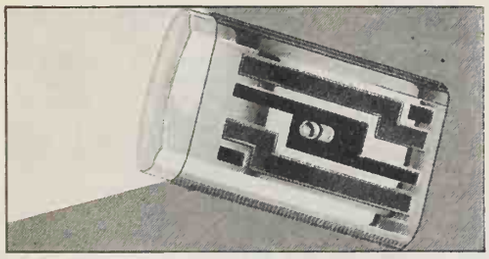
Marinate each of the above materials separately and chill thoroughly. Wash and shred 1 small head of lettuce or romaine. When ready to serve, place shredded lettuce or romaine on platter or plate. In center make a mound of the grapefruit, on two opposite sides place the tomatoes, and at the two ends, the shredded peppers. Over all pour a small amount of French dressing. This is a very cool and attractive dinner salad.

EXTRA ELECTRIC LIGHTS . . . WITHOUT ANY MUSS OR FUSS

A LIGHT for closets, attics, garages, basements, and stairways. It hasn't any wires, and doesn't need any! Put it in place with two screws, or let it hang on a nail — so it can be carried anywhere!

The Eveready Wallite is powered by two of the new, *extra long life* Eveready Flashlight Batteries. These batteries have *metal* tops, instead of the old-fashioned, wax-compound seals. Their *all-armored* construction preserves the power-producing ingredients! Month after month, they keep their vigor . . . storing hours of bright light. A set of renewal batteries costs only 20 cents!

The Wallite works with a handy pull-chain switch . . . gives a strong, bright light. See one today. At all leading stores. Only $1.50, without batteries.



The *new* Eveready Pocket Light. Works like a charm. Convenient size for vest-pocket or hand-bag! Beautiful red and black buffed French enamel finish. Bright, clear light. Carry one for a while, and you wouldn't be without it! Only 85c, without batteries. A fine bridge-prize.

EVEREADY *WIRELESS-ELECTRIC* LIGHT

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Unit of Union Carbide UCC *and Carbon Corporation*

GOTTSCHALK'S new double size METAL SPONGE cleans and scours *faster!*

With the new, larger Metal Sponge you can greatly lessen your kitchen work. The extra size provides even greater efficiency. Cleans and scours everything in short order with surprisingly little rubbing. Positively will not scratch, rust or sliver. If you use the new double size Gottschalk's Metal Sponge exclusively for washing dishes, cleaning vegetables, scouring pots and pans, etc., you can always be the proud possessor of dainty, smooth, white hands.

METAL SPONGE SALES CORPORATION
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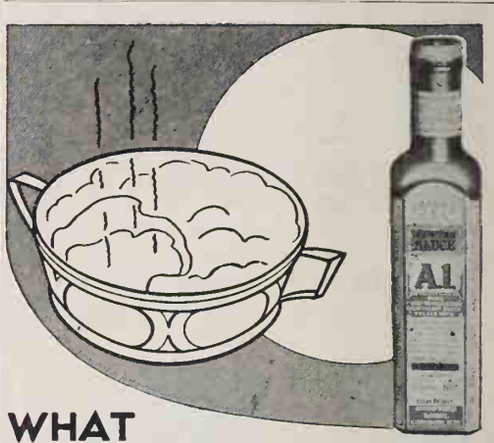
Philadelphia

Be sure you get the genuine in the cellophane bag. If your dealer does not stock, we will send direct on receipt of 10c.

The Little Fellow that Does The Big Job

GOTTSCHALK'S
THE ORIGINAL-SANITARY
METAL SPONGE



WHAT ABOUT LEFT-OVERS ?

Just this: a little ingenuity and A. 1. Sauce will turn left-overs into a thrilling variety of delicious things to eat. Recipes with every bottle.

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A WHOLESOME RELISH

LIVE BIRDS

FOUR PAIRS ASS'T LOVE BIRDS (Parakeets) AND FINCHES FOR $15.00. Guaranteed Live Delivery anywhere in U. S. Also Wonderful Singing Canaries. *Write for Illustrated Catalog.*
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Paint Questions

Answered By

Andrew Lawrence

What can I do with the floor in my living room? It is of five-inch boards which are painted red and which are pretty well worn in some places. Is it possible to remove the paint and smooth the floor so it will look like hardwood? I want it to be grained but right on the wood, not done over paint?

It is possible to remove the old paint and refinish the floor to the color of a hardwood floor; the five-inch boards will, however, never look like oak flooring. In refinishing this floor the paint would be removed with a regular paint remover or a strong solution of sal soda. The floor would then be smoothed either by scraping or planing and finished off with a sanding machine. Next it would be stained a uniform color and finished with at least two coats of floor varnish.

The simplest way, however, to finish an old painted floor to represent hardwood, provided it is not badly worn, is first to wash it thoroughly and then apply a ground coat of flat paint. When this is dry a section of the floor, say 18 inches wide, is coated with a graining compound. Through this is drawn a graining comb or roller which removes part of the compound and leaves a "wood grain design." This is allowed to dry, after which the floor is finished with at least two coats of floor varnish.

The ceilings of several of our rooms are badly stained where they have leaked. Now that the leaks have been fixed we want to refinish the ceilings. We've just kalsomined one but the stains still show. Is there anything we can do to prevent this?

Yes, there are preparations on the market supposed to kill water stains but the most satisfactory results are to be had by coating the entire surface with a "pigmented primer" which can be bought at a paint shop. This seals the pores of the surface, prevents the stains from coming through and also acts as an undercoat. Rather than finishing with a kalsomine a flat wall paint will be much more serviceable, last indefinitely and over a period of years prove much less expensive.

I have a grass rug that is badly faded but otherwise in good condition. Can it be painted, and if so what kind of paint should be used?

Japanese rugs which are of a fibre composition can be painted, but as they are very porous they should first be sealed to prevent undue paint absorption. Before painting, the fibre should be free from all dust or dirt. The sealing coat can be either shellac or a pigmented primer (preferably the latter as it seals and covers in one operation), after which two coats of

IN times like these, when everyone must make the most of every day, what man or woman can wisely stay at home to nurse muscles that ache and pain?

At the first sign of soreness, what you want is relief, and mighty quick! You want the benefits of the finest preparation that ever soothed an ailing muscle. That's why you want Absorbine Jr., because the very minute you rub it on you can tell by that glowing warmth that it is getting results. And as you continue to massage, the muscles lose their tautness, and as they relax, the throbbing pain disappears.

This is because Absorbine Jr. is a safe "rubefacient." Doctors will tell you that it helps to stir up sluggish circulation and thereby relieves the sore congestion in muscles. Since Absorbine Jr. will not blister, it can be used with massage and so brings *double-acting* relief from muscular aches and pains.

For 40 years, Absorbine Jr. has been a favorite among coaches, trainers and athletes. It's the wisest precaution against bruises, strains, sprains—against all kinds of muscular ailments. When used full strength, it is an excellent antiseptic. Price, $1.25. For free sample write W. F. Young, Inc., 443 Lyman Street, Springfield, Mass. *In Canada:* Lyman Building, Montreal.

ABSORBINE JR.

for years has relieved sore muscles, muscular aches, bruises, burns, cuts, sprains, abrasions

Used by Thousands for "ATHLETE'S FOOT"

A NEW and enlarged edition of that practical 64-page book, "Better Gardening" is now available at ten cents a copy. If you wish one, send your order to the Garden Dept., Sunset Magazine, and we will forward it to the eastern firm that publishes this excellent book. While this is not a western garden book, there is much in it that amateur western gardeners can use to advantage.—*The Editors.*

BRILLIANTSHINE

Polishes faster—with less work!

The easiest, most effective metal polish you have ever used. Marvelous for faucets and fixtures, ornaments, stove nickel, auto metal, and dozens of other household uses. *Contains no acid.* Will not harden or gum. Always ready to use. Prove its superiority by ordering a can today from your grocer or hardware dealer.

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This FLOOR WAX needs no rubbing or polishing"

New Liquid Wax Dries Bright in 19 Minutes.

HERE'S the new liquid floor wax everybody is using. It's called DRI-BRITE because it gives your floors a lustrous protective finish without any hard work at all. It goes onto the floor without rubbing and 19 minutes after you apply it you have a hard glossy wax finish that really lasts. Avoid drudgery—if you want to cut your housekeeping work in half try using Dri-Brite. It's fine for your kitchen linoleum, your hardwood, composition and painted floors.

Advertised in and guaranteed by Good Housekeeping. Accept only Dri-Brite, the original no-rubbing, no-polishing wax. For your protection look for the magician on every can of Dri-Brite you buy.

SEND FOR TRIAL BOTTLE of DRI-BRITE Liquid WAX

MIRACUL WAX CO.,
32 Front St., San Francisco, Calif.

I enclose_____. Please send me prepaid the size can of DRI-BRITE marked below—

☐ 1 Quart Can of DRI-BRITE Liquid Wax.....$1.25
☐ 1 Pint Can of DRI-BRITE Liquid Wax.....75c
☐ 1 Trial Bottle of DRI-BRITE Liquid Wax (*To Cover Mailing Cost*)...10c

Name_____

Address_____

City_____State_____

SM432

Paint Questions

(Continued from page 33)

a regular quick-drying floor paint would be applied. If desired the rug effect can be carried out by painting the border in a harmonious color or by applying a stencil in a contrasting color.

Our kitchen is a long narrow room. The walls are kalsomined a cream color and it is impossible to keep it looking nice. We have a big family and every spot shows so plainly. What color would you suggest to keep it bright and yet not show dirt too plainly?

This is not a matter of color so much as of the finish used. Before applying kalsomine it is first mixed with water, so naturally after it is applied any water splashed on it, especially water the least bit dirty, will leave a spot. The only practical finish for a kitchen is a washable interior wall paint.

Our bedrooms are quite small. The woodwork is all painted gray but the walls are white. At least they were white but they are discolored now as they have never been decorated. What colors do you suggest to make the rooms appear larger?

Painting the walls and woodwork the same color will always tend to make a room appear larger. The most effective treatment is to use the same color but change the "sheen" of walls and woodwork by using a flat wall paint for walls and an eggshell finish for the woodwork. As light tints only would be used for this purpose personal preference can determine the color used.

We have a front porch which I actually hate. The cement floor is gray and spotty looking, no matter how often I scrub it—it looks like a waste of time. I would like to paint it but have been told I can't as the color has to be mixed in the cement when new. Can you give me an honest answer, please?

While it is true that the color is often mixed in the cement—in fact there are special lime-proof colors for the purpose—there is no reason why a colored concrete floor cannot be painted. There are paints made especially for the purpose, and those of a quick drying type are most satisfactory. There is a wide selection of colors to choose from at your dealers.

to rub floor wax into the wall and window sills above the kitchen sink to prevent the paint from water spotting. Of course if a good grade of waterproof paint has been used this should not be necessary. Be sure to remove every trace of wax before repainting.

Your health depends on it

YOU'RE mighty careful about your bathroom. Cleanliness means health. But don't be old-fashioned. Scrubbing toilet bowls is a nasty job. Once it was necessary . . . but not today!

Sani-Flush is the modern way. It's an antiseptic, cleansing powder that does cleanest, quickest work. Just sprinkle a bit in the bowl (directions are on the can) . . . flush the toilet . . . and the visible parts are spotless and sparkling and odorless. That hidden trap which a brush never cleans becomes safe and sanitary. And you have been freed of a household chore.

At grocery, drug and hardware stores, 25c. (*Another use for Sani-Flush — cleaning automobile radiators. See directions on can.*)

Modern Closet Designs

If you are remodeling, building, planning or just making improvements in your present home, you will welcome these

"COMPACT CLOSET DESIGNS"

Illustrated folder mailed on request, including specification sheet, explaining a remarkable and reasonable designing service available to meet your individual requirements. Address all inquiries to Elizabeth Wood, Compact Closet Designs, Box 42, Beaver Dam, Wis.

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Five Hundred Rooms with Sea Water Baths—American and European Plans. Also Beautifully Furnished Housekeeping Apartments with Complete Hotel Service by the week, month or year.

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REDUCED RATES IN FORCE

O. K. TOMORROW

Hard exercise—no matter how soft your muscles—loses its bad after effects if, just before the shower, you take a good rub with Hamlins Wizard Oil.

It soothes—comforts—helps to keep you from wishing you hadn't played so long.

Be O. K. tomorrow! Use Hamlins! It's great for

CHEST COLDS
ACHES AND PAINS
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ALL EXTERNAL USES

Cannot irritate. Your druggist can supply you in two sizes—one only 35 cents.

RUB IT ON—RUB IT IN

HAMLINS WIZARD OIL

CREATE YOUR FUTURE
FREE-Introductory Book!

WHY long and wait for HAPPINESS and LASTING SUCCESS? Your thoughts of today can make your future. Let the Rosicrucians show you how to convert the energy of YOUR MENTAL PICTURES into practical realities. The elements of personal power and achievement lie WITHIN YOUR OWN MIND, not on the hazy horizon of tomorrow. The free book, "Wisdom of the Sages", explains how you may study and learn to be MASTER of your DESTINY. If you are sincere, address:- Librarian E. V. Y.

ROSICRUCIAN ORDER
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Cleanliness is Beauty

BEAUTY is synonymous with good health and good health is based on cleanliness. To be considered "smart" these days, one must give thought to immaculate cleanliness from every detail of clothing to every detail of the body. This is easy and most pleasurable, however, since modern scientific inventions offer women attractive aids to perfect grooming and fastidious cleanliness that were not even thought of just a few years back.

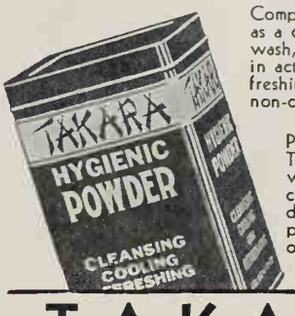
The tooth brush, for instance, was invented only fifty years ago! You will be even more amazed when I tell you that less than 50 per cent of the people who are supposed to be living normal lives in this modern era own a tooth brush! I cannot understand how people can resist buying several tooth brushes these days when they are so colorful and so curiously fashioned to fit into even remote corners of our mouths. Certainly everyone needs at least two tooth brushes, so that one may dry thoroughly and regain its firmness before being used again. Dentifrices are popular too, because of their appeal of freshness.

No act of cleanliness is more pleasurable or healthful than bathing—especially during the summer time. When you awake in the morning feeling sleepy, or when a game of tennis makes you warm or a hike stiffens your muscles and curbs your spirit, take a bath and you'll feel better. Take a bath whether it be in your own tiled tub, or in the improvised shower at your summer vacation cabin, or in a glistening mountain stream. If your vacation takes you to the wilderness where both stream and bath tub are many miles away, a wash in a pan of cool water with a big crunchy sponge and your favorite soap, followed by a brisk rub of witch hazel or some other astringent, will be beneficial and just as much fun as bathing in the tub at home.

A few weeks ago a package came to me from one of the largest beauty preparations manufacturers in the country. Whenever such a package arrives I am anxious to get to the inside to see what next these people have to offer women in the way of beauty aids. This time it was a bottle of liquid depilatory. It is odorless, easy to apply, and effective. Best of all, it came at just the right time when we are all thinking about week-ends far from the city, where we can swim in the coolest of mountain lakes or splash in the waves of the restless ocean. Have you become acquainted with this preparation?—Jean Ashcroft, Beauty Editor.

SAFE..
for feminine Hygiene

Women who value true feminine daintiness . . . use TAKARA, the SAFE Hygienic Powder for feminine hygiene.



Compounded to be used as a cleansing feminine wash, TAKARA is gentle in action, cooling and refreshing . . easy to use and non-corrosive.

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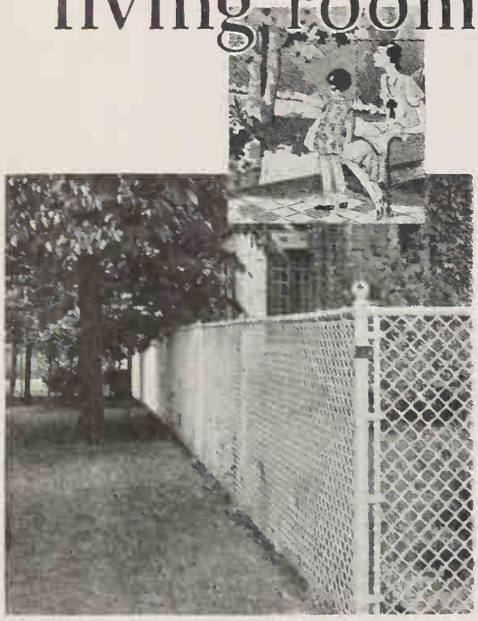

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The Sensible Way to

A Practical Article

THERE is scarcely a resident of the Pacific Coast who is not familiar with the modern method of watering known as concealed sprinkling systems. Concealed lawn or garden sprinkler systems consist of a number of sprinkler heads placed at intervals and connected to small pipes that have been laid a few inches underground. The sprinkler heads are so placed that they are even with the top of the ground but below the grass level. They are virtually hidden from view. They do not interfere in the least with the operations of the lawn mower, whether it be power or hand, and the sprinkler heads are out of the way of children's feet.

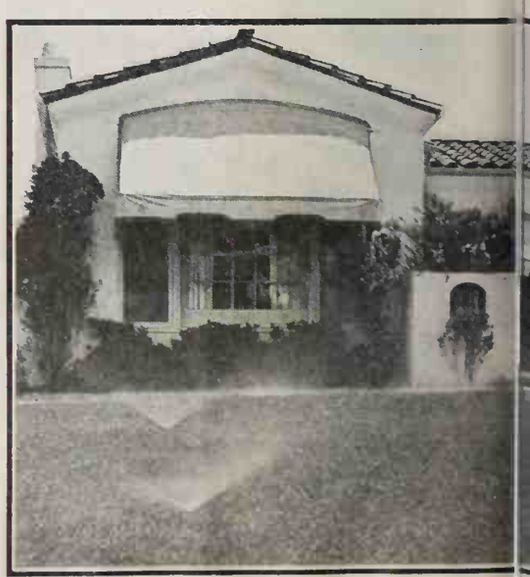
The sprinkling is done by merely turning on and off control valves which are also buried in the lawn out of sight and are located at convenient places about the grounds. So easy has the work of lawn watering become with this modern type of sprinkling that a child can water the lawn and garden far better than the most expert gardener of the old days. And all the effort that is required is the turn of the hand! In some instances, not even that is necessary, for the sprinkling is regulated by clock work and is accomplished automatically. All the owner has to do is to set his clock for the hour he wishes his sprinkling system to operate, preferably some time during the night, and forget it!

IN addition to sprinkling the lawn uniformly with just the correct amount of rain-like drops, these systems save countless hours of hard work, if not drudgery. On large places where gardeners are usually employed, the sprinkling labor is easily cut in two. Then, what is more important to those residents of Southern California and the South West, these sprinkling systems make possible a saving of about a third of the water normally required for this purpose. This saving is due to the fact that the water is put on uniformly—no spots are over drenched, nor are any under watered. Also the system is not allowed to run for hours at a time as portable sprinklers are likely to do. It is claimed that twenty minutes sprinkling twice a week is sufficient with an underground system to give the equivalent of one inch of rainfall. This amount, experts agree, is just about right for the best growing results.

Like everything else when it is new, lawn sprinkling systems came rather high in cost when first put on the market. But now the cost has been reduced to such a figure that nearly every home owner can afford a system. The smaller the lawn, the less the installation expense, of course, while the larger the estate, the more will be the savings in water and gardener hire. It is estimated by owners that a concealed lawn sprinkling system will pay for itself in about three years. This installation cost varies according to the size and location of the lawn and the amount of water pressure. Hillside installations are more expensive than those on level grounds. Where the water pressure is low, more control valves are required, and the cost is slightly increased. Local prices of labor have to be reckoned with also.

The best of sprinkling equipment, regardless of how perfectly it is designed or manufactured, must be installed correctly in order for it to operate entirely satisfactorily.

Such factors as the water pressure, lawn areas, contours, prevailing winds, the amount of water required for different shrubs and flowers, the sunny and shady sides of the lawn—all these should be considered. Care should be exercised in planning not to have too many sprinkler heads operate from one control valve, or figuring on a higher water pressure than is available during sprinkling season. Often times the water pressure is figured at that time of the year when there is little if any sprinkling being done, and the pressure is naturally higher



Water Western Lawns

By Rupert S. Arnold

than it would be in mid-summer. Consequently, if the winter pressure is used as a standard, the summer pressure will not be sufficient to operate the system as originally desired.

In planning a system in a new residential district where there are very few houses, it should be remembered that eventually when the subdivision is built up the many more users of water will cause the pressure to go down. Should it be likely, then, that the water pressure may be less than expected, due to increased use from one source or another, the system should be divided into smaller sections, or units.

These units consist of a certain number of sprinkler heads which are all operated by one control valve. The water pressure for the average lawn is seldom sufficient to irrigate the entire lawn at one time, and a number of these units make up the system as a whole. The size of these sections, or the number of sprinkler heads that can be worked on a single control valve, is regulated by the amount of water pressure and the shape and size of the grounds.

Ordinarily, a system should not be planned unless there is a water pressure of at least fifteen to twenty pounds. The average pressure is between forty and fifty pounds here on the Coast.

Most manufacturers of sprinkling equipment furnish free engineering service. For rough sketches of lawns showing locations of buildings, trees, shrubs, water meters, main supply lines, and the amount of water pressure available, these engineers will draw up blueprints which will show the exact location of sprinkler heads, valves, and pipes. With one of these blueprints, the lawn owner can go to his regular plumber, or to his sprinkler installer, and get an estimate of the cost of installation.

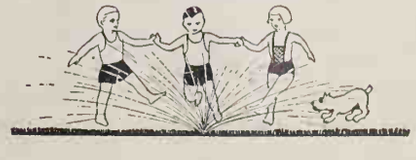
A FEW installation rules will, however, assist the man who is going to install his own system. For the best results, where there is not now any lawn, have the ditches for laying the water pipes dug about six inches deep and a foot wide. If you have frosts to contend with, see that the ditches are pitched to the lowest point for draining.

Be sure that all pipe and fittings are galvanized and new. Old, second hand, or cheap, material does not pay in this case any more than it does elsewhere. Just because the pipe is buried out of sight is no reason why it should be of poor quality.

When first installed in new lawns, the sprinkler heads should stand a few inches above the surface of the ground. This is so that the earth will have a chance to settle and reach its normal level. When this has taken place, which is usually two or three months later, the heads should be removed and lowered so that their tops are even with the surface of the ground and below the level of the grass where they will not interfere with the operation of the lawn mower.

Underground systems can be installed in old lawns without doing any permanent injury to the turf, regardless of its present beauty. In digging the ditches for the pipe in this case, they should be dug in the shape of a letter "V" and the sod laid to one side of the ditch. After the pipe is laid, the sod should be placed back and carefully tamped down. All sod should be replaced within a few hours after it has been removed. If these simple rules are followed all signs of sod cutting will soon disappear, and it will be no time at all before the lawn will look much better than ever before.

There are many different types and makes of sprinkling equipment offered to the lawn owning public. This equipment ranges in price and quality from the cheapest to the best. Here, as well as in the selection of labor and pipe, care should be taken to choose the equipment that will give perfect satisfaction for years to come.



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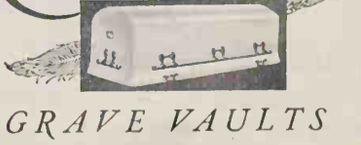

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HOW do you like the dude ranch cover of this April issue? Doesn't it stir up a desire to spend a few weeks at some western ranch, just being lazy in the sun, or energetically swimming in a cool green river, or riding the trails high up into the encircling mountains through fields of nodding wildflowers? This April cover brings back pleasant memories of our visit last summer at a California dude ranch—perching on the fence rail gossiping with the wranglers while our horses were being saddled, or sitting about the campfire on a starlit night, singing old-time cowboy songs. All of which made us unusually interested in the following letter.

Travel Editor, Sunset Magazine:

Would greatly appreciate information on dude ranches in California, Oregon, and Nevada. What would be the approximate cost for two weeks on such a ranch? What does one do for entertainment? What clothing does one need? Any booklets you might have will be appreciated.—H. C., Burlingame, California.

What do you do on a dude ranch? You become lazy, and when you are tired of that, you help the ranch hands to pitch hay and to do the "chores," or you swim, or go off on a day or two days' pack trip, or you ride the trails by day, or you go fishing. Yes, there's plenty to do on a dude ranch! Rates vary from $35 a week up, according to the ranch and to the accommodations; from our files we are sending you booklets on some of the more interesting ranches of Nevada, Oregon, and California. As to clothing for a dude ranch vacation—don't make a problem of it. Riding boots or hiking boots, breeches or jeans, a few clean shirts, a swimming suit and perhaps a sweater, and you are all set for two weeks of health-giving fun.

Let's Do Something Different!

HOW often haven't you heard just that when discussing vacations. We have, and so many letters that come to us say, "We want to do something

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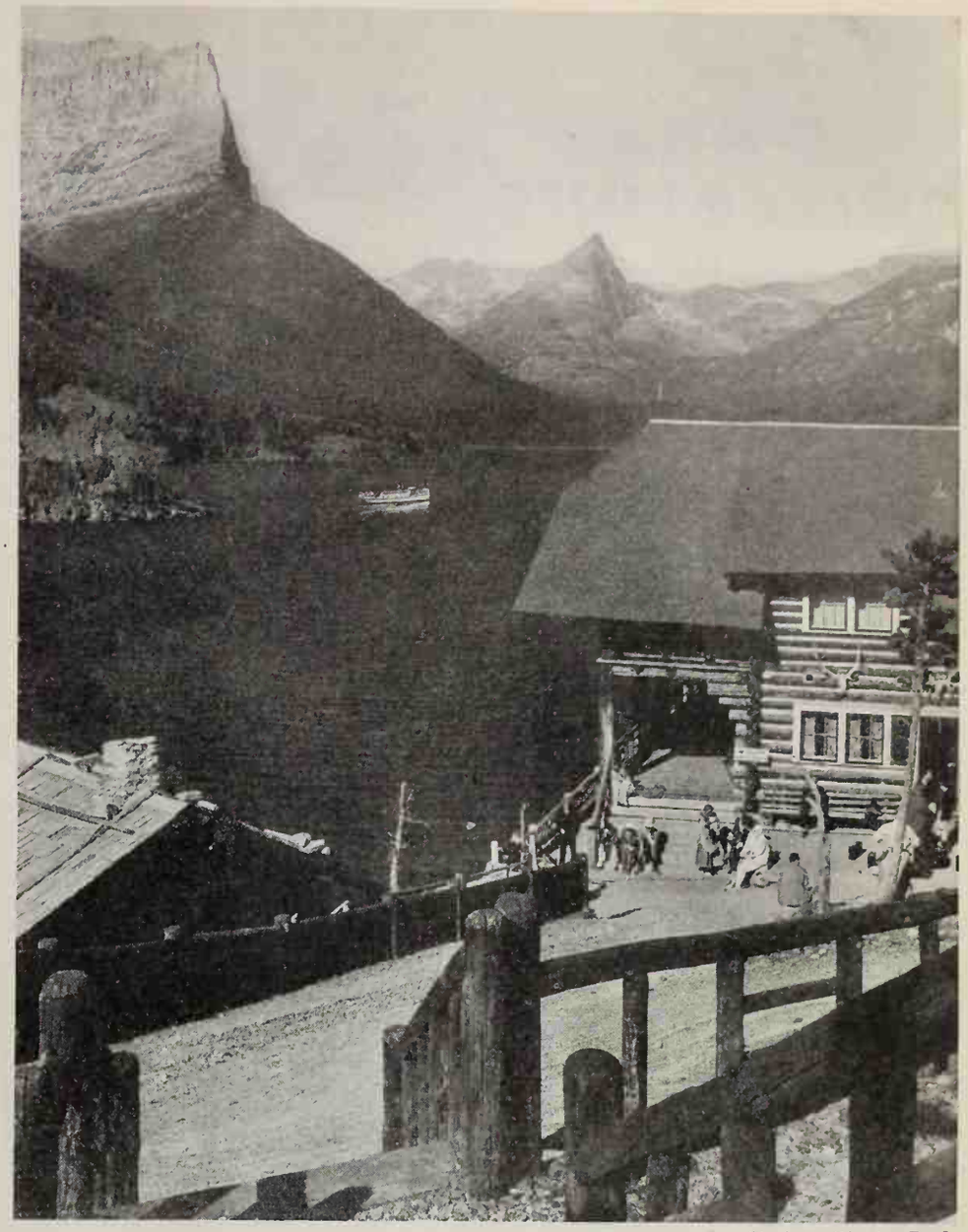
different!" Are you wondering too where to go and what to do? Have you ever been on a pack trip? There's something new. New, that is, to the majority of people who have for years been accustomed to the conventional vacation. The Forest Service Department in Portland was responsible for all this sudden furor about pack trips when one of our friends, a Senior Forest Ranger, sent us a booklet called, "Oregon Skyline Trail Map." From the glacier covered slopes of Mt. Hood to the rim of that blue jewel, Crater Lake, stretches this Skyline Trail. You can follow it by hiking, but saddle trips are preferable. It is fairly easy to follow, having been conveniently marked by rangers, and it leads through some wildly beautiful country. Connections may be made to the Trail by auto to Crater Lake, Mt. Hood, The Dalles, or Medford and Klamath, Eugene or Bend, for the McKenzie Highway almost bisects the Skyline Trail. Once started on your trip by pack and saddle horse, there are a few improved camps along the route, but for the most part you "rough it." The lakes are all pure and wholesome, but you must be well furnished with supplies for the first half of the trail. At or near the route that touches Elk, Odell, Crescent, and Diamond Lakes, however, supplies and sleeping accommodations are available. There are about 250 lakes scattered along or close to the main trail. The larger lakes have excellent fishing, and many of the smaller lakes are teeming with trout. Deer and bear are plentiful. Excellent hiking and beautiful scenery are to be found. This is wild country, and hikers or riders who invade it must study the forest ranger maps of this region, giving location of telephones, supplies, camps, etc. SUNSET Travel Service has available a supply of these maps, and will be happy to send them to anyone contemplating a pack trip over the Skyline Trail.

GOING NORTH?

IF so, you will want a copy of the excellent highway map of Oregon and Washington. You will find such a map indispensable on a trip into the Northwest. A two cent stamp to the Travel Department will bring the Oregon and Washington road map to you.

Something New in Ships

THE little ship model that stands on our desk is fast becoming obsolete. Every month seems to bring the launching of newer and finer ships. Particularly are we proud of the new "Santa Rosa" to be launched March



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VACATION REMINDERS

Summer rail rates are effective May 22 to October 15, eastbound.

Railroad tickets to national parks on sale June 1 to September 15.

Direct passenger-freighter service from Pacific Coast ports to Europe via Panama Canal. New low rates, frequent sailings.

Rates to Hawaii have been reduced.

Those who visited Mt. Baker National Forest last summer, and those who anticipate doing so this summer will be interested to know that Mt. Baker is now visible from the automobile road. A two-mile easy grade extension has been added from Heather Meadows to Kulshan Ridge. From the top of the ridge where the road ends, Mt. Baker, old Shuksan, and Table Mountain are visible.

If you are going to Canada, you will want to send 10 cents to the SUNSET Travel Service for the Canadian Highway Map. We shall also be happy to send you, for a two-cent stamp, a touring map of the United States, or a map of any one of our western states.

Whether you go by rail, steamship, automobile, motor coach, or plane, do not forget the 1932 Olympic Games to be held in Los Angeles July 30 to August 14. This is the first Olympiad to be held within the borders of the United States, and there will be competing athletes from nearly forty different nations. Write to SUNSET Travel Service for a booklet on the 1932 Olympiad.

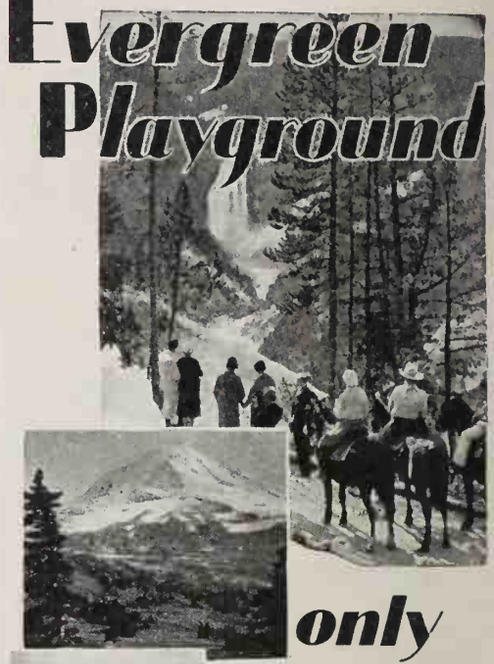
Isles to the South

Travel Editor, Sunset Magazine:

Would one month be sufficient time in which to make the trip to the South Seas? We are to be married on the fourth of May, and should prefer the nearest sailing date to that day. What connections could we make? What would be the approximate cost? Do the ships that sail to the South Seas call at Hawaii? Any information will be helpful.—R. K., San Francisco, California.

You will be pleased to know that you may sail from San Francisco on May 6 for a delightful trip to Pago Pago in the South Seas. Allowing two full days in Pago Pago, the ship returns to San Francisco on June 1. Many attractive tours are available on these cruises: the one in which you will be most interested is that which takes only one month, the cost for each person being $436.75, all-inclu-

New Low fares East *through the* **Evergreen Playground**



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Alaska in Two Weeks

Travel Editor, Sunset Magazine:

I have been interested in a trip to Alaska. I shall have only two weeks the latter part of this summer, however, and wish to know if I can make the trip from here in that length of time. If so, will you please give me the data as to costs, etc. Any information will be appreciated.—A. A. R., San Francisco, California.

Whether you take the train from San Francisco to Seattle and connect there with the boat for Alaska, or whether you prefer to make the entire trip by steamer, two weeks will be sufficient. Making the trip in the minimum time allows one full day in Skagway and an opportunity to visit Lake Bennett, situated in the midst of wonderful mountain scenery, and but 41 miles from Skagway. (The Lake Bennett trip is made by rail at a round trip fare of $7.50 from Skagway.) From Seattle or Vancouver your ship noses northward, through the world's smoothest waterway to the land of Indians and totem poles, quaint cities, awesome glaciers, glorious sunsets, and calls at northern ports whose very names breathe of the vast northland — Ketchikan, Wrangell, Petersburg, Taku Glacier, Juneau, Haines, and Skagway, your destination. The round trip fare for this Alaska trip from San Francisco may be quoted at approximately $140 for the two weeks' trip. If you wish additional data on connections that may be made either by train or by boat, we shall be happy to have you write us again. Booklets descriptive of the Inland Passage voyage to Alaska have been sent to you.

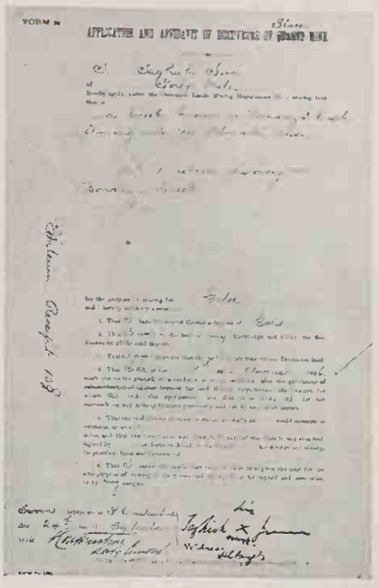
The Evergreen Playground

Travel Editor, Sunset Magazine:

Thank you for your booklets descriptive of the trips to Alaska. We have decided to make the trip, but will drive to Seattle or Vancouver. We are planning to spend a few days or perhaps a week before sailing. Have you any booklets that might be of interest in telling us what to see and do in that time?—F. L., Tucson, Arizona.

We have in our files just the booklets you will need, containing complete information for a week of enjoyment in Victoria, Vancouver, Mt.

ALASKA



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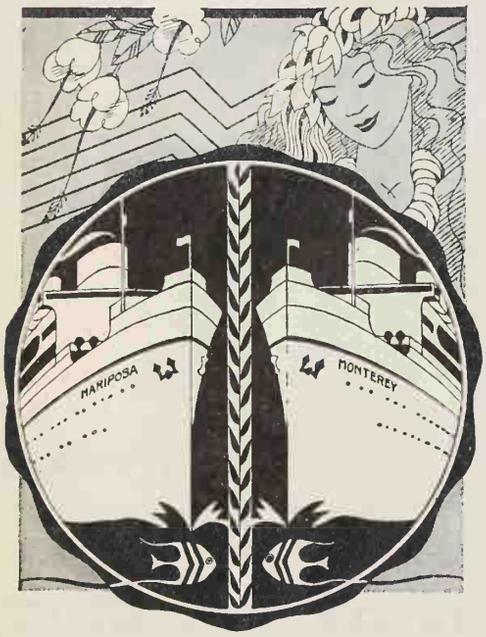
SOUTH SEAS

HAWAII · SAMOA · FIJI
NEW ZEALAND · AUSTRALIA



You are due for an exceedingly pleasant surprise when you learn what a modest figure on the face of a check will cover a superb crossing over the smooth, sunny ocean lane to Hawaii—the world's most alluring destination.

As your captivating prelude to Hawaii, picture yourself at sea, splashing in an outdoor pool . . . gaily whacking tennis balls . . . enjoying sparkling diversions from morning till night. Delicious meals, difficult to equal on land or water . . . rest in a stateroom that symbolizes this new era of "modern life in all its luxury, gone to sea!" The ideal feature of these trips is that they may be molded to fit any budget—any itinerary.

Cross on the swift, palatial liners, "Mariposa," "Monterey" or "Malolo"—pacemakers of the Matson-Lassco fleets, or enjoy superlative comfort with a more leisurely crossing on the famous "Maui," "Matsonia," "Manoa" or "City of Los Angeles." **Convenient sailings every few days from San Francisco and Los Angeles.** Details at any travel agency or our offices.

NEW SERVICE
to New Zealand and Australia

The "Mariposa" sailing May 6, and the "Monterey" sailing June 3, will provide 15-day service to New Zealand, 18-day service to Australia, via Hawaii, Samoa and Fiji.

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4-24

Baker, Seattle, Mt. Rainier, and the entire Puget Sound. You will also have time, in one week, to drive to Spokane, Lake Louise, Banff, and the beautiful Canadian Rockies. The booklets we are sending contain not only helpful information for your trip, but also excellent maps.

APRIL IN HAWAII MEANS

ALOHA Spring Festival, the outstanding pageant period of the year, will be held in Honolulu April 6, 7, 8 and 9. Flowering trees of Hawaii will start to bloom in April. Kauai's annual flower show is held on the Garden Island during April.

Kind Words!

Travel Editor, Sunset Magazine:

The information you gave us last summer in connection with our combination sightseeing and fishing trip through Glacier and the Waterton Lakes National Park helped considerably in making it one of the most delightful vacations we have ever had. Thank you! Time was a very important factor, and to know just where to go for sightseeing and where to fish for a fighting cut-throat or Rainbow was the kind of information for which I can assure you we were greatly indebted to you. And a fisherman's paradise Glacier is! I shall never forget that thrilling battle with a three-pound Rainbow one afternoon on Josephine Lake. I think I found some of the best fishing of my life at Two Medicine Lake and Two Medicine River, and I wish you could have seen the ten Eastern Brook and Black-spotted trout I tucked away in my creel that first afternoon.—R. M. B., San Francisco, California.

Thank you, Mr. R. M. B.! Letters like that not only make the Travel Editor's morning mail a joy, but they certainly whet the fisherman's appetite.

Airways East

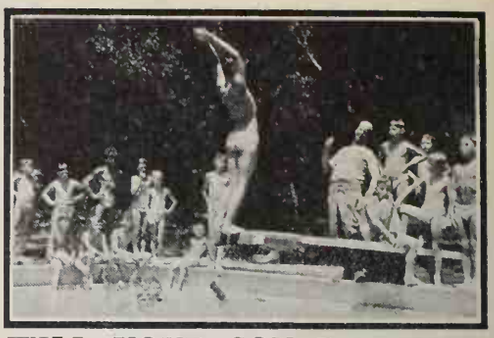
Travel Editor, Sunset Magazine:

Can you give me the air rate from Spokane to Chicago? What is the flying time? I have heard that air rates have been reduced. Is this correct?—N. R., Spokane, Washington.

Effective January 1, air rates have been drastically reduced to practically every city on the transcontinental routes, and a reduction of ten per cent on round trips has been made. The fare from Spokane to Chicago, formerly $150, is now $115; the elapse time is approximately 21 hours. For a few examples of the time saving element and the new reduced fares, the following table will be useful to those who plan similar trips by air:

Seattle to Portland	1½ hrs.	$8.82
Portland to San Francisco	5¼ "	35.16
Los Angeles to Omaha	16 "	93.42
San Francisco to Salt Lake	6½ "	41.52
San Francisco to New York	28 "	160.00

Write for a booklet illustrative of this airway service to all parts of the United States.



WILL YOUR SON Become an EXPERT SWIMMER This Summer?

One hundred boys will develop real swimming ability in the beautiful 75,000 gallon filtered pool of the

Lokoya Boys Camp

(two hours from the San Francisco Bay Cities)

Swimming is one of the major sports at Lokoya. Horseback riding, athletics, nature lore, boating and other camp activities make up an ideal summer program for your son. The teaching and coaching of each boy in desirable skills is done under the personal supervision of the Camp Director

WALTER CHRISTIE

veteran athletic coach who has long been recognized for his work with boys and young men.

Lokoya Boys Camp is a superior, private camp located in the heavily forested coast mountains of Napa County yet very easy of access from the San Francisco Bay Cities and remarkably free from accident hazards. At Lokoya your son will be safer than if he remained at home.

A group of boys will be conducted to the Olympic Games under Mr. Christie's guidance. Write today for complete information. Camp Dates June 5 to August 31.

WALTER CHRISTIE, 917 Carmel, Berkeley, Calif.:
Send information regarding Lokoya Boys Camp.

Name.....

Address.....

Lokoya Girls Camp

A fine private camp for girls located two miles from Lokoya Boys Camp, having excellent program and supervision. A limited number of girls from 8 to 14 years of age will be accepted for all or any part of the camp period June 5th to August 3rd. Where sister and brother attend the respective camps a 10% discount is allowed. **Mrs. G. R. Oliver,** Oakland Director. Write to Lokoya, Calif. or to **917 Carmel, Berkeley** for full information.

EUROPE $308

5 COUNTRIES—ALL EXPENSES

See Scotland, England, Holland, Belgium, France. Steamship fare, rail and motor travel in Europe, hotels, meals, sightseeing included. Ask for book of 200 tours. 70 days, 9 countries, 6,000 miles by motor, $860.

THE TRAVEL GUILD, INC.
521 Fifth Ave., NEW YORK 180 N. Michigan, CHICAGO

PIERSON DUDE RANCH

(34 miles from Fresno)

It's Spring up here now—the mountains look it, the horses act it, and we feel it. Come on up and enjoy a different kind of vacation. You can ride and hunt and fish and hike and maybe do a little wrangling. At night you can hang your hat on a star—at least you'll think so. If you get fat on our food, don't blame us—that's the kind of a cook we have. We're near the Kings River in a valley all by ourselves. We don't know how many acres—too many to count. We do know you'll like it here. You'll like everything—including the economy. Shall we send you further details about cabins, rates, etc.?

Write for information to

PIERSON DUDE RANCH
Delpiedra, California

Somewhere along UNION PACIFIC is your *Ideal* Vacation

Vacations to suit all tastes and incomes. Also convenient all-expense tours at remarkably low prices. Union Pacific offers you a choice of 15 National Parks and more of the West than is served by any other railroad, including:

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This summer railroad fares will be lowest in years. Now's your chance for a maximum vacation at minimum cost. Make your plans now. Write today and find out about Union Pacific travel bargains.

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Room 295, Union Pacific System
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Please send me information and booklets about_____

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I am interested in all-expense tours ☐

Grade in School (if student) _____

THE OVERLAND ROUTE

Western Highways

COUNTRY dotted with crumbling ruins or stage line stations and post offices of the pony express era half a century ago, will be made more accessible to motorists by Riverside county's newly announced highway program in the Aguanga-Anza-Temecula region, near the San Diego county line. Work has already been started on this project.

Among the highway improvements proposed in Lower California, Mexico, is the construction of a highway between Tijuana and Ensenada; also improvement of 850 miles of road between Tijuana and La Paz, and the paving of roads below the border to conform with the San Diego County highway standards.

Seattle is justly proud of its new George Washington Bridge formally dedicated "by radio" on February 22. President Hoover pushed the golden key in Washington, D. C., to mark the formal opening of this bridge which will be a large factor in relieving traffic congestion in Seattle. Thousands of tourists who plan to visit the Evergreen Playground this summer will have an opportunity of driving over the new structure.

According to present plans a five million dollar suspension bridge will be built across Lion's Gate, Vancouver, B. C.

FOR those weekend summer drives along the seashore, remember the beautiful Chuckanut Drive out of Bellingham in Washington; the Malahat Drive from Victoria on Vancouver Island; the Roosevelt Highway from Bandon, Oregon, down along the ocean to Crescent City; the Redwood Highway from there to Eureka, pounding surf below on one side, and flower decked mountains on the other; the picturesque drive along the Monterey Peninsula, the famous Seventeen Mile Drive, Pebble Beach, and Carmel; the beach drives of Southern California to Santa Monica; along the shore line; through the undulant hills of Palos Verdes. Tuck these little seashore notes into your vacation plan book, you Pacific Coasters, and include them on your vacation trip. And if there is some scenic drive in your vicinity which does not receive publicity tell the West about it through this magazine.

Our Vacation Owl says -
When packing your supplies for a camping trip, always dip the matches lightly in paraffin. This will give them a protective covering against getting wet.

Along the Glacier Rim Trail. Sunrise, Rainier National Park

THRILLS! ADVENTURE!
in the
Evergreen Playground
COME THIS SUMMER!

IT isn't a matter of whether or not you can afford this trip to Puget Sound and British Columbia. Rather, who can afford to miss it? Especially this summer, when costs are so enticing.

Search the world! You'll find no section that offers such enlightening diversity in such a delightfully cool climate. Here are mountains that rival Switzerland and Norway . . . islands of San Juan as beautiful as the classical Grecian Archipelago; here are waterways that would thrill a Venetian boatman . . . resorts and hotels that yearly please thousands of discriminating guests.

You'll journey *abroad* to Canada . . . crossing WITHOUT RED TAPE the International boundary. You'll see Victoria, where the Parliament Buildings of British Columbia are located . . . indeed like a bit of Old England, with her shops, her dignity and British Columbian atmosphere. You'll see Vancouver, Canada's greatest seaport . . . the heart of the Canadian wonderlands that have thrilled every traveler since the coming of the explorers; Grouse Mountain Chalet, 3800 feet above the sea; Royal Canadian Mounted Police, restful Harrison Hot Springs, endless variety!

Imagine the Olympic Peninsula, 2,000,000 acres of virgin forest . . . lakes and mountains . . . with Puget Sound to the East and the North Pacific Ocean to the West. Sandy beaches, Indian's canoes and camps. You'll hike or fish in a real unspoiled land.

Puget Sound, with its 2,000 miles of shoreline, is the harbor of every playground city. Every city is the hospitable hub of wonderful scenic attractions. You'll go back and forth across straits and streams, and lakes . . . you'll motor, you'll hike, you'll ride or camp. You'll mingle with the elite at fashionable Harrison Hot Springs or you'll ski and toboggan on the snowy slopes of mountains among the highest in the world . . . in Rainier National Park and Mt. Baker National Forest.

There is romance and activity, primeval forest and immense ocean commerce . . . national park and metropolitan city gaiety . . . ALL IN THE EVERGREEN PLAYGROUND, half Canadian, half American and wholly fascinating. Who can afford to miss such an interesting, refreshing vacation?

Come this summer! By paved highway . . . smart train . . . palatial ship or fast plane. See metropolitan cities and magnificent scenic beauties. They're all here . . . in this grand vacation land. And the vacation is more enticing *this summer* than ever before! For full information, road maps, pictures and details *mail the coupon.*

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Try these

DELIGHTFUL

old time Buttermilk

PANCAKES

THE recipe is simplicity itself. Get a package of Globe "A1" Pancake and Waffle Flour . . . *the buttermilk kind.* Mix a thin batter using only water. Bake on a hot griddle. Isn't that easy? Try it. Enjoy pancakes and Waffles with that real old-time flavor . . . the rich tang of buttermilk is evident in every tasty mouthful . . . that old-fashioned deliciousness . . . but with modern convenience. Ask your grocer for Globe "A1" Pancake and Waffle Flour . . . *the buttermilk kind* . . . made by the millers of Globe "A1" Flour.

ON THE AIR

Wednesdays and Fridays

. . . 9 P. M. . . .

DON LEE

Broadcasting System

GLOBE MILLS

OF CALIFORNIA

The Western Book Shelf

(Five Book Reviews)

WHEN a book is reviewed in SUNSET Magazine it means that we editors have placed on it our thumb prints of approval. In the following paragraphs we comment briefly upon five all-western books suitable for general family reading. Any of them may be found in your local library or book store, or they may be ordered through Sunset Book Department at the prices quoted.

The Long Rifle

First on our Western book shelf this month is the new novel "The Long Rifle," by Stewart Edward White (published by Doubleday Doran and Company, price $2.50). We have read only as far as page 293 and so do not know all of the adventures that befell the young trapper who is the hero of the story. We have, however, read far enough to know that in "The Long Rifle" Mr. White has written a splendid, thrilling novel of America moving westward, covering that exciting period in western history from 1810 to 1840. Men and boys will like this book immensely. It has action, thrills, good sportsmanship and historical significance. Stewart Edward White of Burlingame, California, we call this your very best book!

Kitchen Sonnets

Ethel Romig Fuller is one of our own SUNSET poets. She sees the poetry that is written all over our western hills and valleys and then puts that poetry into form which everyone can enjoy. But Ethel Romig Fuller sees poetry also in the common, ordinary things of life like washing dishes and hanging out the clothes. In her new book, "Kitchen Sonnets," (Metropolitan Press, Portland, price, $1.50) she has collected 98 of her delightful poems, calling them "Kitchen Sonnets." The first one on doing dishes begins:

Little daughter, doing dishes,
Think of water—
It is so gleaming clear, so green,
Child, remember it has seen
Meadows, and has run between
Ferns and roots of trees;
It has ministered to these.
Sing, dear, at your work,
Be proud!

Dear Mrs. Fuller up in Portland, Oregon, thank you for this lovely book of verse! (*Continued on next page*)

Glasses glisten . . . silver shines when Mel'o meets your dishpan

Do YOUR glasses lack luster after washing? Does your silver look dull? Are your dishes streaked? Is there a greasy ring around your dishpan? Soap and hard water do that. Hard water combines with soap and grease to make a dirty scum. This scum leaves a film on all that you wash.

A bit of Mel'o in the dish water changes all this. Makes the hardest water soft as dew. Does a cleaner, quicker job. You use less soap. Mel'o-softened water makes rich, cleansing suds . . . leaves glasses, dishes and silver spotlessly bright.

In the bath . . . in the laundry . . . anywhere that water is used, Mel'o makes washing easier and cleaner. Get a can from your grocer—10c. The Hygienic Products Co., Canton, Ohio. (*Also makers of Sani-Flush.*)

A Guaranteed Fireplace

Circulates Heat No Smoke

Before You Build, Write

At last—a fireplace that is guaranteed smokeless, and *circulates* new heat to every corner of room and connected rooms. Provides living comfort in cool spring and fall weather without starting regular plant. Only heat required in mild climates. Burns any fuel. The Heatilator is a double-walled metal form around which masonry is easily built. Write for free folder of fireplace designs. Heatilator Co., 574 E. Brighton Ave., Syracuse, N. Y.

Heatilator FIRE-PLACE

No Hammer Needed

To hang up small pictures, photos, tapestries and light decorations, use

Moore Push-Pins

Glass Heads, Steel Points

Won't mar wall paper

10c packets everywhere

MOORE PUSH-PIN CO., Philadelphia

A Book Bargain

Every member of the family will find something of especial interest in "Western Prose and Poetry" by Rufus A. Coleman (Harper and Brothers, price $1.40)—a collection of short stories and verse with a distinctive western flavor, by such well-known writers as Frank B. Linderman, James Stevens, Bret Harte and the like. The book is divided into sections including Indian Legends; Indian Life and Customs; The Explorer; The Trapper; The Settler; The Miner; The Outlaw and Gambler; The Missionary; Early Neighbors; The Freighter; Stage Coach Days; The Homesteader, and so on. When we saw that this book was price-marked $1.40 we thought we must be seeing wrong. But $1.40 is the price for this 500-page book, neatly printed and well illustrated. Professor Coleman in Missoula, Montana, we congratulate you upon your choice of material for this readable book of western gems!

Bird Watching in the West

If you like birds you will like what Frances Staver Twining has to say about western birds in her new book, "Bird Watching in the West," (Metropolitan Press, Portland, price $2). This isn't just an ordinary bird book. It is obviously the chroniclings of one who is on speaking terms with our western birds and who has enjoyed putting down her experiences in blithesome manner and with striking illustrations. The complete lists to be found in the back make it a valuable reference as well as an entertaining volume. Mrs. Twining of Portland, Oregon, your book has introduced us to many feathered friends.

The California School Children

"On the Trails of Yesterday," by Roy W. Cloud (Harr Wagner Publisher, price $1.60) is a book which California children will like to read to supplement their study of California history. And they will love the crisp black and white illustrations liberally sprinkled throughout the book—pictures of buffalo, cowboys, pioneers, covered wagons and the like. Ray Bethers, who illustrated the book, is a well-known San Francisco artist and in this volume he has worked with charmed pen, bringing the pages to life in a highly decorative manner. We recommend "On the Trails of Yesterday."—L. R.

Spring freshness

NOW—AND ALL SUMMER LONG

It's spring outdoors—welcome its freshness all through the house. These three Standard products will help you—

Oronite Cleaning Fluid for rugs, drapes, frocks—freshens every fabric—every room in your home.

Waxglo—liquid or paste—for bright shining floors that reflect the spring sun and keep their sparkle under all kinds of wear.

Oronite Fly Spray—sure death to flies, fleas, ants and other insects that warm weather brings.

For spring housecleaning—you'll want these products always within easy reach. Every day—every month—they are useful—they bring spring freshness all through the year. Get them now—from your grocer, druggist, furniture, hardware or department store, or from Standard Stations, Inc., and Red White and Blue dealers.

ORONITE CLEANING FLUID

Freshens suits, hats, dresses, gowns—cleans and brightens everywhere in the house. Use Oronite Cleaning Fluid, too, to remove spots and stains from auto rugs and upholstery. It fills a hundred needs every day.

Non-Explosive

ORONITE FLY SPRAY

Kills flies, mosquitoes, roaches, ants, fleas, and other insects and vermin. Don't give the pests a chance this year—spray with Oronite Fly Spray now and right through the summer. Does not stain or discolor materials. Ask your dealer for the handy Fly Spray Kit.

Kills 'em Dead

WAXGLO—LIQUID AND PASTE WAX

Polishes dry as a feather, hard as nails, lustrous as sunshine. Goes on easily—leaves a gleaming surface that stands up under all kinds of traffic. You can buy it as paste or liquid—whichever you prefer. Use it on hardwood, linoleum, and tile.

Safer—Less Slippery

STANDARD OIL COMPANY OF CALIFORNIA

Hot months ahead!

How can HALF-STARVED lawns thrive?

●*Sturdy new Vigoro spreader! Only $2.35. Applies grass seed and Vigoro on established lawns. Your garden supply dealer will demonstrate free.*

OFTEN you've seen beautiful spring lawns wither and fade in the heat of summer! Usually it's because they're *half-starved.*

Make sure *now* that your grass is properly fed. Our western soils fail to furnish their quota of the 14 food elements plants need to thrive.

Manures, fish meal and similar materials won't make up the deficiency. They lack certain necessary elements.

Vigoro, developed by Swift & Company experts, supplies *all* the elements the soil must provide. Vigoro is *the square meal for plants*—the complete, balanced ration. Made in California for Western lawns, flowers, trees and vegetables.

Vigoro is clean, odorless and easy to use. Economical because you need only 4 lbs. per 100 sq. ft. In 5 convenient packs: 100-lb. bags to 12-oz. packages. Order today from your garden supply dealer. Swift & Company, Los Angeles

VIGORO

"The Square Meal"

FOR LAWNS AND GARDENS

New gardening helps!

SWIFT & COMPANY, Dept. S-4

916 E. First St. Los Angeles, Calif.

FREE—Please send me a *free* copy of "Gardening Success," the helpful gardening guide.

TEN CENTS—I enclose ten cents for "Better Lawns and Gardens," Dr. H. B. Siems' complete garden manual.

Name.....

Address.....

Notes for Northern California

(Timely Garden Reminders)

APRIL around the Bay Region is a thousand mid-western Junes rolled into one. Forget your spring housecleaning and any other tasks that can possibly be postponed and get out into your garden, into the parks or into the flower-splattered hills. Most of the spring garden work is well under way here in northern California but there are still some tasks which must be completed this month.

Root your chrysanthemum cuttings in April or early May. Get down your SUNSET Magazine of last April to tell you just how it should be done. (By the way, save every issue of SUNSET. We have had so many, many requests for back numbers that our supply is entirely exhausted, and the only way to get copies after the current month is to save them.) April is also the last month to plant perennials for late summer or fall bloom.

Continue with your plantings of gladiolus. Did you order some tigridia as suggested in these columns last month? Other bulbs to go in the ground now are cannas and begonias. Don't be in too big a hurry to plant your dahlias. Late May or June is plenty of time. Order them now, however, if you have not already done so.

Sow a cover crop over your daffodils and tulips in order to have bloom when these bulb flowers are gone. Shirley poppies are good for this purpose as are most of the quick-growing showy annuals. When the tulips and daffodils have finished blooming let the foliage die down naturally. When entirely dead it can be cut off.

Watch out for slugs, aphis and all such garden enemies. Get one of the all-round garden sprays and go over all of your plants regularly. If some pest still continues, get in touch with some authority to find out what specific remedy is needed. In most cases the all-round spray is all that is necessary, especially if your garden has been kept free from all weeds, debris and barnyard fertilizers.

The iris are coming into bloom. When the commercial iris gardens are in bloom plan to visit one or more of them. Take along your notebook and pencil, making notes of the varieties you particularly like. When your own clumps of iris have bloomed, look to see if they are badly crowded. If so, they need dividing and transplanting as soon as blooming season is over.

This year we have been unusually blessed with rain but remember that the soil soon dries out. Water the newly planted shrubs and plants, following the watering with surface cultivation. Feed your plants with a good commercial fertilizer but do not overdo it with your young roses. The fall-planted carnations need extra

feeding now in order to insure a good season of bloom.

For immediate color fill in the bare spots in your garden with plants from your nursery. Sow seeds of asters, cosmos, zinnias, ageratum, pansy, verbena and similar plants for summer bloom.

March and April are good months to set out rock plants. When planting, place a little fine sandy soil around the roots and put a collar of fine stone chips around each plant. Be sure that every plant has good drainage.

If you belong to a garden club or community organization and wish to announce your garden shows or fiestas in SUNSET, you *must* send full details with exact dates six weeks before the show is to be held. This month we are happy to remind all Bay Region flower lovers that the third annual Spring Garden Show of Oakland will be held April 21 to 24 inclusive, in the Auditorium of that city. This is one of the finest festivals of the year and well worth going miles to see. (See photo on opposite page, picturing one of the beautiful exhibits at last year's show.)

THE sixth annual flower show of the Hillsborough Garden Club will be held both afternoon and evening of Saturday, May 14th, from two till ten at the Woodland Theater, adjacent to the Hillsborough School, at El Cerrito and Stonehedge Road, where the summer symphonies are held. The tentative plan is that the specimen blooms will be grouped on the stage, while the garden sections, flower arrangements and children's exhibits will be artistically assembled throughout the auditorium. Both attendance and exhibits will be open to the public for fifty and twenty-five cents apiece respectively. The exhibit blanks may be obtained at Levy Bros. in both San Mateo and Burlingame.

HOSE SPRAYER

Sprays an entire garden in 5 MINUTES

201

Simply pour two ounces of the wonderful new FOILAGE Garden Insecticide into the tank and fill with water. Attach tank to hose and city water pressure does the work. FOILAGE Garden Insecticide is non-poisonous, yet kills practically every form of plant insect. No soap required. You can spray your entire garden *without* work in *minutes* where it formerly took *hours* of *hard* work. A turn of your wrist makes sprayer spray water only.

FOILAGE Hose Sprayer is far easier than hand spraying, and more efficient. No valves, no moving parts.

If your dealer has not yet stocked, send us his name and address and $1.25, and we will send you, postpaid, the FOILAGE Hose Sprayer and enough FOILAGE Insecticide for 6 gallons of spray solution.

AN-FO MANUFACTURING CO.
3129 Elmwood St., Oakland, Calif.

You will want a copy of the New Sunset Garden Book. Turn back to page 7 and learn how to get your copy *Free*.

Be Sure Your Lawn starts the Summer *Right!*

A LIBERAL APPLICATION of LILLY'S MORCROP Fertilizer, scattered evenly and then thoroughly soaked into the soil, will give new life and vigor to your lawn. The grass will thicken and take on a deeper green.

MORCROP-fed lawns require less watering and have far greater resistance to weeds. The turf becomes thick and velvety—the grass is healthy and strong.

Lilly's MORCROP Fertilizers and Lilly's Garden Seeds, "Best for the West," are sold by over 700 dealers on the Pacific Coast. For Free booklets, "Lawns" and "To Make Your Garden Grow," write to

THE CHAS. H. LILLY CO.
Seattle, Washington

LILLY'S MORCROP is a Pacific Coast product prepared especially for Pacific Coast lawns and gardens. It comes in packages at 35c and 65c: in bags at $2.00 and $3.50.

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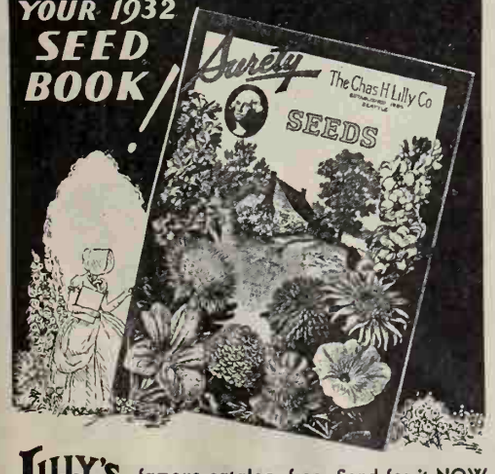
Established 1885

NOW READY

YOUR 1932 SEED BOOK



LILLY'S famous catalog, free. Send for it NOW to The Chas. H. Lilly Co., Seattle, Wn.

This one *Western plant food* is all *your soil needs!*

NO MORE danger of overfeeding or underfeeding your flowers and lawns. Now you can be *sure*! · For here is a *Western* plant food . . . scientifically compounded for *your* soil! It's . . .

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Countless laboratory, lawn and garden tests, and forty years of experience in fertilizer manufacture, have resulted in this outstanding plant food. Never sold in the East, it is made *exclusively* for the basic soil of the West.

It contains, to the most efficient fraction, every food element needed to make *your* lawns and flowers richer, lovelier, more bountiful than ever... and, Western-made, *it costs less*! Try it!

Send for FREE *Planting Calendar*

A new Planting Calendar, planned for California flowers, is now ready! It lists nearly 100 flowers, shows planting and blooming time, indicates flowers ideal for cutting and for fragrance . . . and gives other valuable floral information. A copy is yours, free and without obligation. Simply . . .

Use the Coupon! . . . You will receive the Gaviota Calendar and the name of your nearest Gaviota dealer.

GOLF CLUBS! Write for information on Gaviota Greens and Fairways Fertilizer... newly perfected for Western golf courses.

S-4

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Shade-Loving Plants

(*Continued from page 17*)

AMONG perennials of medium height for this exposure, we have all the aquilegias or columbines, a most desirable family; the perennial asters or Michaelmas daisies, so important for their contribution of late summer clouds of lavender, pink or white flowers; the hardy phlox, where conditions are neither too dry nor too foggy; some of the campanulas, like *C. persicifolia*, the peach-leaved bellflower; a few irises of small orchid-like flowers or lavender and gold. Don't try the big bearded irises anywhere but in full sun, for though they do grow in shade they fail to flower. *Funkia cordata* (syn. Hostea), the plantain lily, prefers shade, and, lastly, those short-lived perennials, the mimulus and the cinerarias, ramp in it, but when a cold winter happens along the latter are a total loss.

We have no great number of tall perennials for this position. *Anemone japonica* is the most important, both for its interesting foliage and for its fine white, pink or reddish flowers, also for its fall season of flowering. The thalictrums deserve a trial here for their fine foliage and dainty flowers, and though *Anchusa italica* is coarse, its resistance to drought and its easy culture as well as its blue flowers entitle it to consideration. Lastly come the foxgloves (Digitalis), not perennial but biennial; highly decorative and of easy disposition, sowing themselves freely if given any chance.

There are also a number of bulbs which are not unhappy in semi-shade. Our two old friends, *Agapanthus umbellatus*, the Blue African lily, and *Amaryllis belladonna*, popular in spite of its rather virulent pink flowers on very naked stems, will do pretty well under the conditions we are discussing. Of the true lilies, I find the natives *L. pardalinum* and *L. humboldtii* fond of considerable shade, and as one goes south most of the other lilies can be added to the list. Cyclamen, where it is hardy, is worth trying, while oxalis, once planted in shade, can never be lost or got rid of again. Tuberous begonias prefer half shade, so that if your north side is not wholly sunless it is a good place for these lovely things.

This is no place for annuals, for though a few, such as the sweet alyssum or godetias, will grow and flower, they never really look happy. Annuals need sunshine, not alone to bring out their brilliant colors but to develop that short, stocky growth which is so desirable. No one wants spindly annuals.

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FREE *Pest Control Guide*. Ask your dealer or write direct to us for *free* copy of the ORTHO Garden Pest Control Guide. · Tells how to keep your garden thrifty and beautiful...and describes the entire line of ORTHO Garden Sprays that make up the ORTHO Garden Medicine Shelf.

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"Black Leaf 40"
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These Flowers Are True Blue

ALTHOUGH the number of true blue flowers is somewhat restricted, it is fairly easy to secure a succession of blooms of the desired hue without introducing any of the purple, violet, mauve and lavender colored flowers, so frequently misdescribed as blue. I have done so as follows, the numbers reading from the front of the border to the back thereof:

1. *Asperula azurea setosa*—bright sky blue, profuse bloomer for rock gardens, does well in shade.

2. *Gentiana Acaulis*—an edging, from six to nine inches wide. Easily grown, if properly planted in suitable compost with plenty of fine stone chippings or gravel. If the roots are planted well down, not spread, they will produce a blaze of brilliant blue in May or June.

3. Behind, or mixed with the gentians, a row of *Scilla sibirica*, blooming February and March.

4. A row of grape hyacinths (muscari), blooming April and May.

5. Forget-me-not (Myosotis), be sure to get a true blue strain, free from pink tinge.

6. *Cynoglossum Amabile* (Chinese Forget-me-not) a beautiful free-flowering annual, good for ground cover beneath roses.

7. *Nemophila insignis grandiflora* (Baby Blue Eyes) flowering from mid-June to August.

8. Love-in-a-mist (nigella), dwarf or ordinary; some autumn-sown and others, in succession, will bloom from June to September.

9. Blue Poppy (*Meconopsis Baileyi*), this is a hardy perennial, and if any do not come true blue from seed, they can be discarded and replaced by others. They flower from June to July, making a fine show.

10. Blue Flax (*Linum perenne*), if sown in succession, will bloom from July to September.

11. Blue Cornflower, will do the same, but be sure to get the true bright blue.

12. *Anchusa dropmore*, dwarf variety, as well as the ordinary, blooming in July.

13. Delphiniums, the King of the Blues the most satisfactory.

Much will, of course, depend upon soil and climate, but the plants named can at least be relied upon to thrive in most gardens of an open character where sun and light have full play. Speaking generally, blue flowers are not shade-lovers.

—Cecil Solly, Seattle.

Spend Fewer Hours in the Kitchen *to Better Advantage!*

No need to be tied down to seemingly endless kitchen duties now. The modern electric range ends that! Spend more daytime hours with your friends and your family — find a new sense of freedom — at the reward of better meals!

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Simply prepare your meal — *meat, vegetables, and all,* put it in the oven, and electricity will cook your dinner — while you are out of the kitchen! Better than all, your food will be more tastily cooked than you have ever known it before! Ask your nearest electrical dealer for descriptive literature or mail the coupon below for information — no obligation on your part.

An electric range will cook an entire meal — though you may be gone all day — and will cook your food in the most tasty manner possible — *with all of the natural flavors sealed in!*

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Honey Maid Grahams

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"Uneeda Bakers"

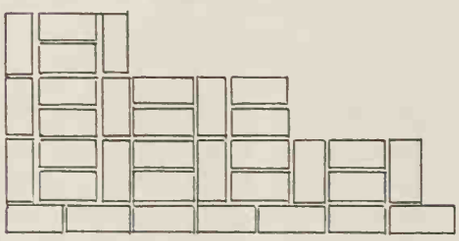
Paving the Patio or Terrace

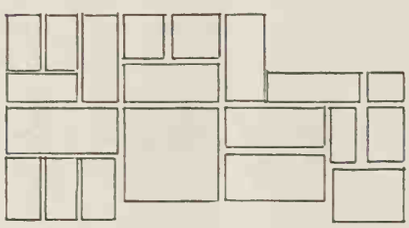
(Four Patterns)

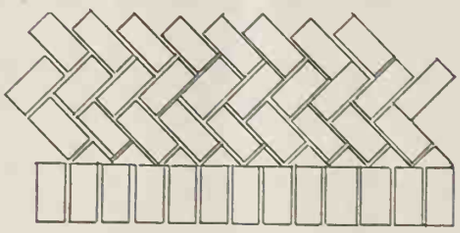
PAVEMENTS are essential to the outdoor living room and particularly appropriate to the West. The cost varies greatly with the material used: the cheapest is the brick pavement laid on sand. On a levelled surface spread a thin cushion of sand, lay the bricks according to the pattern chosen, as close together as possible, then brush sand between the joints. This gives a compact surface with perfect drainage and allows for interesting combinations in color and design. Tile can be laid in the same way, but preferably at random particularly the Mexican Adoblar Tile which comes in squares and rectangles of various sizes.

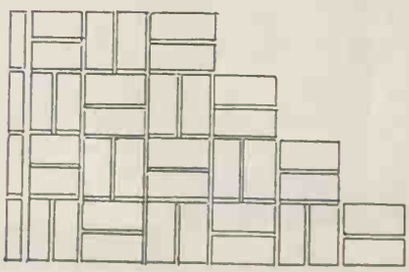
When flagstones are used with moss or rock plants set in the joints, it is important not to overplant: a pavement should not become a rock garden!

—Margaret Schoch.









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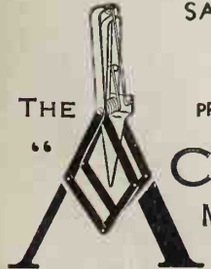

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Gold Dust Plant (*Aucuba japonica*)—will grow in shade
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Cigar Plant (*Cuphea ignea*)
Daphne odora—will grow in shade
Japanese Euonymus (*Euonymus japonica*)
Dwarf Heather (*Erica carnea*)
Aralia (*Fatsia japonica*)
Mountain Laurel (*Kalmia latifolia*)
Bay Laurel (*Laurus nobilis*)
English Laurel (*Laurus cerasus*)
Sacred Bamboo (*Nandina domestica*)
Oleander (*Nerium oleander*)
Holly-Leaved Olive (*Osmanthus aquifolium*)
Fragrant Olive (*Osmanthus fragrans*)
Japanese Pittosporum (*Pittosporum tobira*)
Rhododendron in variety—will grow in shade
Indian Hawthorn (*Raphiolepis indica*)

See pages 7, 46, 47, 48, 49 and 50 for additional Garden Advertising.

COP KILLS QUEEN

IF you have ants in your lawn or garden—kill them this easy way. Merely mix Ever Green in water and pour down the ant hill until you hit the queen ant—and the next day the ants are dead. Ever Green kills both ants and plant insects. Yet it is non-poisonous to humans and pets. Does not even burn tender foliage or harm grass. Economical. 35c bottle makes up to SIX GALLONS of mixture. Order at drug, seed, department, hardware, or florist. Mail coupon for FREE booklet on ant and insect control.

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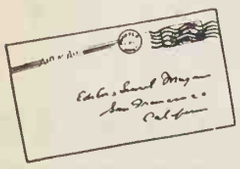
Adios

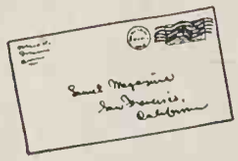
WHEN you receive an interesting, breezy letter from a friend, don't you like to read aloud bits of it to other members of your household? We do, and that is why we are passing along six of the notes that came in today's mail. These are letters from friends of SUNSET. *We want to share them with you who belong to the Sunset family.*



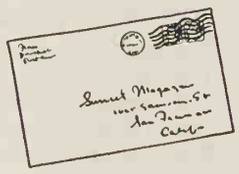
Many thanks for the many helpful articles in SUNSET. I've enjoyed the magazine so much ever since I came West a little more than three years ago. After reading your February Adios I decided that I, too, along with the Man of the House and a small Terrible Trio, should carve a totem pole beginning about December 1, 1928, marking the long trail to California. But near the top of *our* totem pole instead of increased circulation as you show, we can indicate improved health for one Daddy and one small girl, and happiness for all of us. Please don't think that the February Adios was silly! If more people would mentally carve their totem poles they would find many blessings that might otherwise have been overlooked. We wish you every success with your fine western magazine and hope that any triumphal return visit you may make "Back East" will be in a Rolls Royce instead of in the old Dodge.—F. C., Los Angeles.

The Kitchen Cabinet Recipe Book arrived today and I'm so thrilled over it I'd like to chuck my job and try every recipe in it. But in that case I'd have no money to buy the ingredients! I think you should start a matrimonial column in your magazine—it's about the only help towards happier homes that it seems to lack. Should you decide to do so just send me your bill for the following advertisement: "Wanted, a tall, thin, hungry man between forty and fifty years of age, with a good income, good appetite and good digestion, who will appreciate a wife who loves to cook from SUNSET. Not fond of dishwashing so would require a bit of help along that line." Don't you think that might bring results? Seriously, though, the Kitchen Cabinet Recipe Book is the nicest cook book I've ever had. I have tried many recipes from the magazine, one of which was for clam chowder—the Pacific Coast kind. I took it on a motor trip last summer and when I saw some of my friends just recently they were still talking about it. Good wishes for SUNSET's success.—M. J. F., Pasadena.

Have you ever been away from home and found that your suitcase had been miscarried? Well, that is about how I feel down here in Florida without my copies of SUNSET. I suppose the back numbers will all be waiting for me when I return to my home in Studio City but I am going to be so bold as to ask if you will kindly send to my present address any special cabin numbers which you may have published within the past few months. I have missed several issues of SUNSET but hope to be back in good old California before many more go by. Thanking you in anticipation and with best wishes for SUNSET.—H. A. D., Tampa, Florida.



For the past year I have noted with pleasure the steady improvement in SUNSET. I want particularly to commend the February issue. That article on Alaska and your travel service were splendid. The garden phase of the magazine is better than ever. I want, too, to express my appreciation of your constant emphasis of the whole Pacific Coast idea. Alaska, British Columbia, Hawaii and Mexico should be a part of our Pacific Coast Empire and every well-posted westerner should be familiar with these areas. I feel that we of the Pacific Coast should know the historic backgrounds of the countries bordering the Pacific and that our schools here on the Coast should use histories of the Orient, Russia, South America and the West to replace some of the extra stress laid upon the Atlantic Coast and Europe. The Olympic Games in Los Angeles will, I hope, be sold through the pages of SUNSET to the folks here on the Pacific Coast.—G. M. H., Seattle.



Some time ago I wrote you for information regarding the Feather River country. Many, many thanks for your extreme kindness in sending me such fine maps, etc. I don't see how you can go to so much trouble for your readers. I have been laid up with lumbago and have just reread twenty-four copies of SUNSET and find them well worth reading this second time. I truly appreciated the articles, "Promised Lands." Hope to see more of them. Mrs.— who wrote about her rock garden in the January issue was surely good. I can't recall her name as I have just loaned my January copy to a neighbor. I always save my SUNSETS and loan them out again and again.—E. T. S., Arlington, Washington.

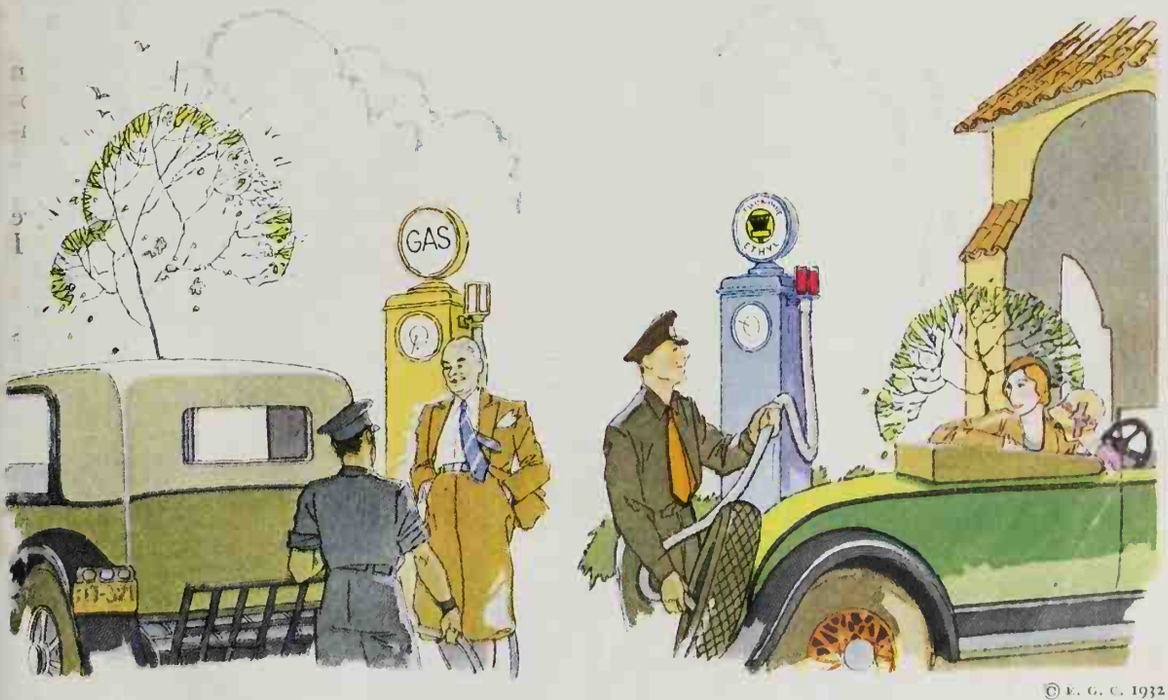
I am very much interested i the "Cabin Ideas" in my Fel ruary SUNSET. No doubt my ir terest was due partly to the fact that we have just built a cabin in the country. Here is one featur of our cabin that I think is well worth passing along. utilized the space under the kitchen sink for a wood-box. I cut a hole through the wall nearly the length of the sink (which was 18 by 30) and about twelve inches wide so that I could throw the fire wood in under the sink from outdoors. This opening was fitted with a door, hung at the bottom so that it would lie down flat against the house when open. In the kitchen I sealed the space under the sink and fitted a door 14 by 24 hung at the bottom so that it made an opening the long way of the sink. This space holds two large wheelbarrow loads of wood. Such a wood box is convenient and keeps the dirt out of the kitchen.—G. I. G., Oakland.

Letters like these help to put the Sun into Sunset. We want to hear from all of you who find this western magazine helpful and refreshing. Your letters help us more than you can possibly know.—"The Lady Editors."

Balcony . . . or Orchestra?

JUST AS the theatre offers you two ways to see the same show, your car offers you two ways to drive. You can use ordinary gasoline and get there, or you can use Ethyl Gasoline and enjoy an even flow of velvet power that lets you relax in your seat—and drive in comfort.

Gasoline . . . or Ethyl?



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Buy ETHYL GASOLINE

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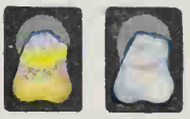
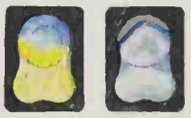
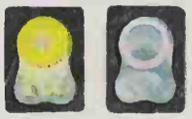
You have *felt* the difference with Ethyl Gasoline in your car. Now you can *see* the difference. By fitting a quartz window into the cylinder head of a modern high compression motor, engineers took photographs of the actual combustion of motor fuels. Compare the uneven explosion of ordinary gasoline with the smooth burning of Ethyl Gasoline in the following pictures.



LEFT: The characteristic yellow color of ordinary gasoline even before knock occurs. It is "carbon yellow," caused by glowing particles of free carbon. Ethyl (ON THE RIGHT) shows no yellow at any stage. Below, views of the same two flames *1/700th of a second* later.



LEFT: Ordinary gasoline at the instant of *knock*. All remaining gasoline is exploding at once! RIGHT: Ethyl Gasoline at the same stage. The Ethyl fluid it contains *prevents* the uneven explosion that causes "carbon yellow," harmful knock, overheating and power-waste.



LEFT: Nothing remains of ordinary gasoline now but afterglow. RIGHT: Ethyl Gasoline is still burning. Its greatest power is delivered when the piston is going down—the time when power counts most. Look for this Ethyl emblem. It assures you *value* for your gasoline money.

WITH ETHYL
BRAND OF ANTI-KNOCK COMPOUND
ETHYL GASOLINE CORPORATION
NEW YORK, U.S.A.
Controls Combustion

Ethyl quality is maintained by constant inspection of samples collected daily in all parts of the country. Ethyl fluid contains lead. Ethyl Gasoline Corporation, New York.

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ONCE a woman smoker has been introduced to Camels it's a case of love at first light. The first cool, mild fragrant puff of smoke from this fresh cigarette is sufficient to win her to Camels' ever-growing ranks of friends.

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Blended from choice Turkish and mild, sun-ripened Domestic tobaccos, Camels are made with just the right amount of natural moisture and kept that way until delivered to the smoker by the Camel Humidor Pack.

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Winston-Salem, N. C.

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COAST-TO-COAST RADIO PROGRAMS

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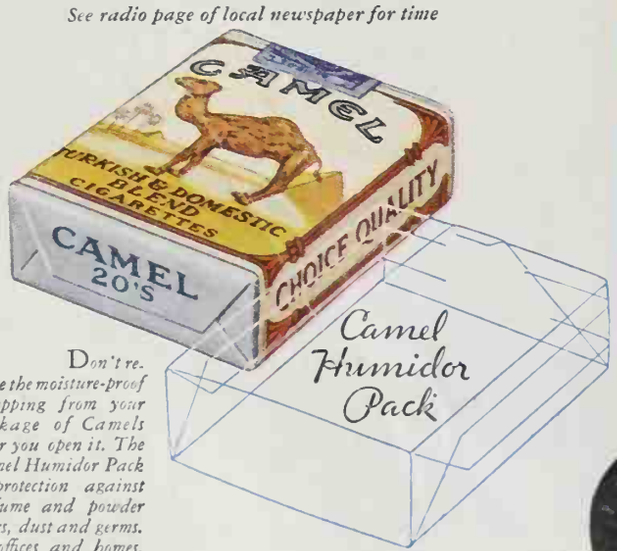
Columbia Broadcasting System

Prince Albert Quarter Hour
National Broadcasting Company Red Network

See radio page of local newspaper for time



Don't remove the moisture-proof wrapping from your package of Camels after you open it. The Camel Humidor Pack is protection against perfume and powder odors, dust and germs. In offices and homes, even in the dry atmosphere of artificial heat, the Camel Humidor Pack can be depended upon to deliver fresh Camels every time

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CAMELS

***Made* FRESH—*Kept* FRESH**

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This Summer

when your ship swings into Honolulu Harbor..

SUDDENLY you are in the harbor. Speed boats, launches and outrigger canoes circle around; a half-pint sea-sled spurts over the waves like a drunken flying fish. Excitement lines the rail. Tug-boats bring laughing, jostling crowds, arms filled with leis. A native band plays the Song of the Islands. Brown heads dot the water, coaxing for coins. Coco palms wave from the shore. Patches of rainbow drift out of space to signal welcome.

Balmy air, freighted with blossoms. Blue ocean, emerald bay, green hills back of Honolulu. Behind you Diamond Head juts out to sea, shutting away the pressure of everyday realities. There's fabled Punchbowl Hill, high Tantalus Mountain. You have expected all this, but it is a surprise . . . Hawaii, the breeze-cooled tropics —a cadence in your blood. Nothing will seem strange here . . .

There are 365 reasons why you should come to Hawaii, now . . . The Hawaiian sun says come any time, Hawaii has no word for *seasons*. Spring is lavish with blossoms. Fall and Winter have their own particular delights. Summer is the glorious playtime, always cooled by light trade winds. "*What is there to see?*" A land glowing with color—flowering trees; hedges of hibiscus; gardenias, plumeria, jacaranda, ilima, pandanus. Tropical fruits—papaia, avocados, bananas, passion fruit, mangoes. Fern jungles; rice paddies; sugar, coffee and pineapple plantations. Cowboys, with feather leis for hat bands. Cliffs dropping sheer to the sea; craters and strange freaks of lava flows. Volcanoes large enough to hold a city; flying fish; ruins of ancient temples and villages; native and oriental shops. "*What is there to do?*" Golf in tropical settings; swim in water warmer than the air; hunt, fish, ride, hike, explore, join in happy "luaus" (native feasts). Cruise, by steamer or by plane, from Oahu to the islands of Kauai, Maui and Hawaii, each island rich with sights and pleasures. Dance to ukuleles and sing to a steel guitar. And rest . . . Where you can't even remember what you came to forget.

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SUNSET
Magazine
THE PACIFIC MONTHLY

VOL. 68 MAY, 1932 NO. 5

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SUNSET GOLD

THAT Sunday in May which is so happily set aside for the honoring of mothers generally and one mother in particular for each of us is a thoughtful holiday always. This year there is perhaps a special reason for looking back thoughtfully, for going back in imagination a little further than usual—to the youthful days of our grandmothers.

They showed good sportsmanship, those young grandmothers of ours! If they did any grumbling or whimpering, if they wasted any time in feeling sorry for themselves, at least the records of the times do not show it. Physical hardships they endured, of course. Not the superficial hardships that we boast about when we rough it on pack trip or in mountain camp, but real discomfort and often equally real danger.

Mental hazards, too, they fought. Weeks without mail; hours of utter loneliness and homesickness; anxiety over illness; concern for the children's schooling; worry, probably, for fear their wild venture into this raw new West should be unsuccessful and they should be forced to creep back home to live with "the folks." History, and the West itself, show how well they fought.

STRANGE, isn't it, how comparatively easy it seems to do something big and dramatic, such as going off gaily to pioneer at the ends of the earth? So much easier than to stay at home when the family income suffers reverses and endure the distress of buying fewer dresses than one actually needs, being forced to say no to some of the children's pleas, driving the old car "until business picks up."

It wouldn't be so bad, one thinks, if this retrenching could be done in a new community, where one would be entirely unknown. And, of course, it truly would not be so hard. Life, however, has a way of giving us an occasional burden to bear that seems not to have been selected with a view to our comfort.

HAVE you been fretting a little about "not getting ahead," you pioneering young mother of 1932? That is silly. There is no better antidote for fretting and worrying than a little honest work, physical work preferably, that gives one a sense of accomplishment. Follow the example of your pioneering grandmothers and do something, now, to make your home more attractive and comfortable. It is surprising how much can be done without spending a great deal of money. Paint the kitchen, or the bedroom furniture. Make new dining room curtains, or freshen the old ones with dyes. At least, shine the windows and the floors until they glisten cheerfully! Best of all as a cure for adversity blues, go out into the garden and plant some flowers. You will learn true optimism and courage from such contact with good old Mother Earth, that steadfast, resolute pioneer mother of us all. —G. A. C.

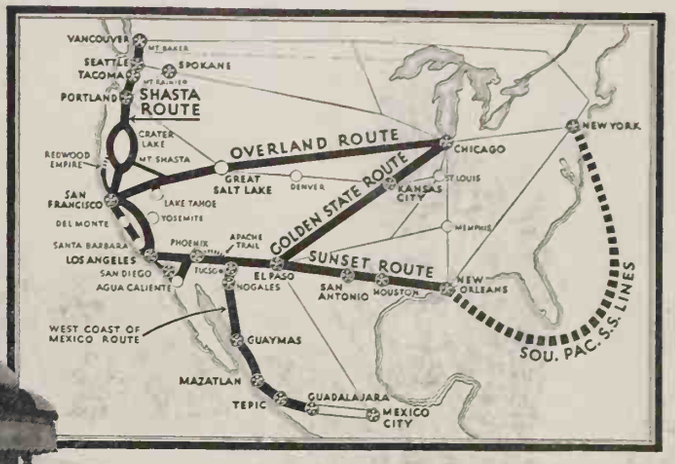
My Mother

You scattered beauty as the rose sheds leaves,
My mother, as you journeyed down life's ways.
You wove love's tapestry, as moonlight weaves
Rare shadow-patterns through a silver haze.
You lifted sorrows from the burdened heart,
And tenderly relieved another's pain,
You, understanding, always took the part
Of one who fell, then helped him up again.

And now that you are gone, no monument
Of massive stone, however deftly carved,
Could fittingly portray the strength you lent
To sick and desolate and beauty-starved.
Remembering, I'll plant a thousand flowers
To banish suffering through countless hours.

—Nancy Richey Ranson

Southern Pacific Adds *New Privileges* to Lower Fares East



On Overland Route—crossing Great Salt Lake by rail

From most Northern California points you can include the Pacific Northwest AT NO ADDED FARE—*on your summer roundtrip East. Fares lowest in years!*

On May 22 the extra charge for including the Pacific Northwest on a regular roundtrip ticket East will be removed. Then you can go to MOST EASTERN AND MIDWEST points via *Shasta Route* (see map), return on any other Southern Pacific route for not 1¢ more rail fare than a ticket straight East and back.

Four Great Routes Double Enjoyment of Your Trip

The removal of the *Shasta Route* extra charge gives new meaning to this exclusive Southern Pacific feature. Look at the map a moment. Select a combination of two routes, go one way, return another, and make your ticket include the places you want to see. Remember the cost to most points is no more than the lowest price roundtrip you can buy. For example: Combine *Shasta* and *Sunset Routes* for a roundtrip to Chicago. You can visit Portland, Tacoma, Seattle, Vancouver, New Orleans, Houston, San Antonio, El Paso, Los Angeles—and the rail fare will be just $90.30. Or go *Shasta*—return *Overland;* . . . go *Overland,* return *Sunset* or *Golden State;* or any combination that fits your plans.

New Air-Conditioned Dining Cars

On June 1, the "Overland Limited" and "Golden State Limited" will be equipped with new air-conditioned dining cars. Cool, washed air makes these cars delightful in the warmest weather. But still, *no extra fare* on these famous trains.

New Roundtrips Lowest in Years!

New 30-day fares to many cities east of the Mississippi —Leave any day May 22 to Oct. 15.

New York City	$119.77
Boston	126.85
Philadelphia	118.41
Pittsburg	104.57
Washington	116.56

and many more.

Season roundtrips. Leave any day May 22 to Oct. 15 —Return limit Oct. 31.

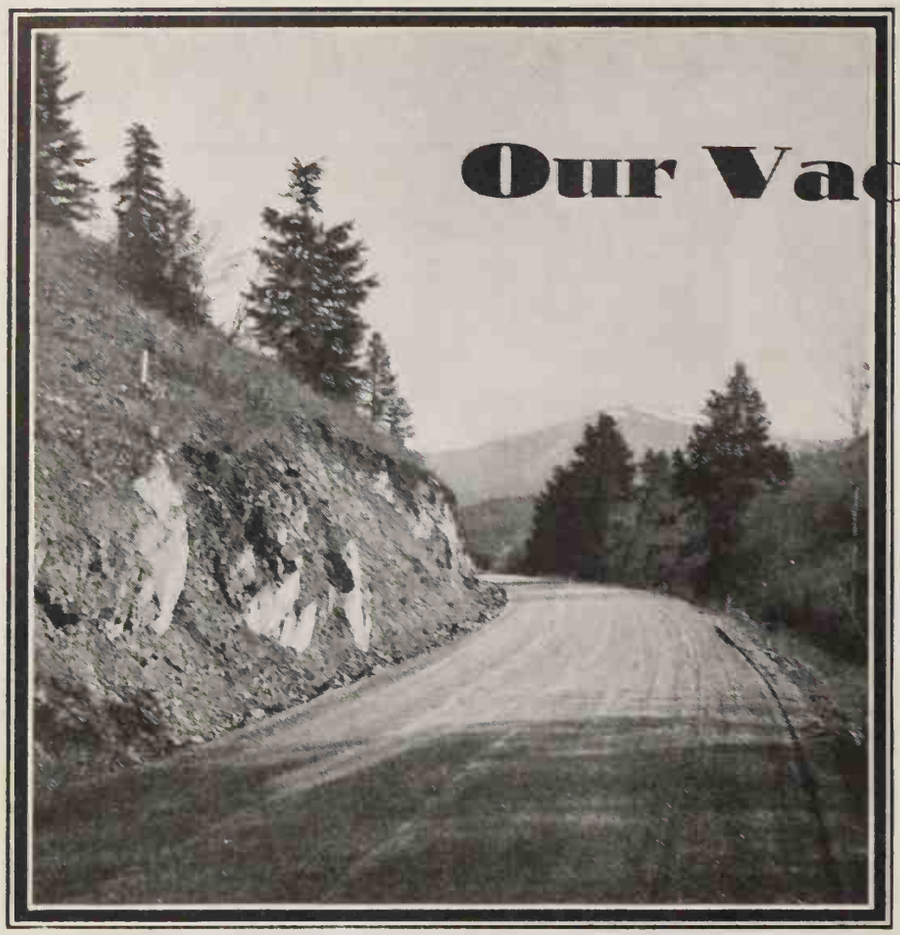
Chicago	$90.30
St. Louis	85.60
New York City	135.12
Philadelphia	133.14
Detroit	101.70

and many more.

At the above roundtrip fares you can include the Pacific Northwest without additional fare from most Northern California points. *From Southern California roundtrips including the Northwest are slightly higher.*

Southern Pacific

E. W. CLAPP
General Passenger Traffic Manager
San Francisco



A typical road scene which might be anywhere east of the Cascades but which was photographed near Spokane, Washington

Our Vacation Trail

Here Is the Log

Says DORIS HUDSON MOSS

WE plan and the map lies before us an intriguing, fascinating bit of paper which depicts mountain ranges as curly-cues, great rivers as small uneven lines, but great highways as jet black streaks which overcome boundaries and elevations alike. We hear the "call of the open road"! Then comes that moment of reckoning when the question of expense intrudes itself.

Planning our trip last summer, which followed the trail shown on the map at right, we figured as closely as information permitted and—glory be—we overgauged the amount of money needed for the trip. Not including our seven days and eight nights of visiting, we spent five nights and eight days on the road and it cost us altogether $138.10. There were five of us—the Daddy and I, our two daughters, aged six and twelve, and their auntie. We stayed at the best hotels available, bought the best possible meals, enjoyed quantities of ice cream and goodies along the road, drove a 1927 car which required some "fixings," had four flat tires and a gorgeous time and saw God's country in three states. The trip might be made on less money if one camped. Longer runs could be made each day if one wished. A newer car would burn less fuel, and probably require no repair. If I share with you the diary or log of our trip, perhaps you, too, may feel the urge to see and to conquer the black road streaks of the map. Here's how we did it.

First Day—From Alameda to Ashland

WE are leaving Alameda at 5 o'clock—a fog veiled morning. The sun is trying to see over the Berkeley hills. There are plenty of places to park in town this morning! Over the great Carquinez bridge, Highway No. 99, and north into the Sacramento Valley to Woodland. As far as eye can reach there is fertile land under production! Fritz (the car) is behaving well even though the day is warm and we are bucking a wind. We are entering Orland. It is 10 o'clock and time for lunch on such an early-breakfast day, so we stop for an hour. The fried chicken is perfect and the lunch, rest, and wading in the stream refresh us all. The stream is Stony Creek which Sylvia, with her usual interest in geography, tells us is a "tributary to the Sacramento River."

North again through golden fields of grain we mount a swell of ground and directly at the end of our road we see a vision. But no, the vision is reality. Mount Shasta rears its snowy heights from a mirage-like mist at the head of the valley. What an objective for a traveler!

And there, too, is Lassen, the lazy volcano. The children are a bit disappointed at its smokelessness. We pass Red Bluff and Redding and enter Dunsmuir in the hills—a pretty town where we consume a miracle of an ice cream soda. The road is splendid and we play hide and seek with old Shasta as our highway turns. Arriving at Ashland, Oregon, at 7 o'clock, we are entranced with the town. It seems to have everything—state normal school; lithia, soda, and sulphur springs; and the 88-acre Lithia Park at the edge of town with its splendid camp ground, and swan-bedecked lake. There are flowers growing in the main streets and vacant lots, and the hotels have gardens. The American Legion Building is a log cabin against a ferny hillside, the Roll of Honor for boys killed in the war is on a large sign board, flower hedged, in the main street. Ashland has not forgotten! A mothering mountain rising above the town is starry with lights of homes. There was a robin singing a good night song atop the cross on a church spire as the sun went down tonight and the bank building boasts a clock that strikes the hour in peaceful Westminster chimes. A perfect ending to a perfect day!

From Ashland to Prineville

UP at the dawning. Ate griddle cakes for breakfast which were made with lithia water, no leavening agent required. The Daddy remarks that Ashland must be a poor market for baking powder! Drank from one of the several beautiful memorial fountains with which the town is endowed and are off to the east of Oregon. Fritz is dusted and neatly packed and we are as snappy as ever today. Registered the car for an Oregon visitors'

Crossed the Cascades

Of Our Journey

of Alameda, California

The author's vacation trail map as she remembers it. And it is a trail long to be remembered by all that follow it!

license—no cost. Now we turn onto Highway No. 97 to Klamath Falls. Up, up goes the grade for 7 miles to an altitude of 4000 feet. There is plentiful water. Fritz is panting but up we go. The timber becomes better and better. There is the sweet, warm scent of the forest, the call of the mountain birds, the rush of unseen waters! We stop, abruptly but silently. In the road ahead stands a doe and her spotted fawn. The children gaze enraptured. Marion breaks the silence. "She's like the enchanted fawn," she says, alluding to Grimm's lovely story. Older Sylvia reaches for her camera. Why do tears come to the eyes of us older ones when we see such beauty as a doe and her unafraid baby in a flower carpeted forest? Do we see God's unspoiled handiwork too seldom? My word, how we do need vacations!

We are leaving Klamath Falls, a delightful little town on the Klamath River, where we especially admire the courtesy and the uniforms of the city police. We ask about the road to Crater Lake and find we should enter the park by the south entrance, leaving our Highway No. 97 just 50 miles from here. We are entering the Klamath Indian Reservation. The children are eagerly watching for Indians. So far have seen one fine-looking boy in bell bottom corduroy trousers riding a calico horse, followed by a police dog. The road skirts Klamath Lake for nearly 30 beautiful miles. Lots of white pelicans on the lake! This country is one of the three breeding places for the birds in inland America.

We leave our road and turn into Crater National Park. Elevation, 4,748 feet. The timber is heavy, large and unspoiled. The road is as fine as a boulevard. We have stopped! Oh dear, for a puncture! But Daddy says the country is so beautiful, it's a privilege to change a tire in such surroundings. . . . We are at the rim of Crater Lake. The great trees grow to the very rim of the crater, then a sheer drop of 1000 feet to the blue, blue water which is 2000 feet deep. I did not dare to hope that it would be so beautiful! Where did I glean the impression that Crater Lake was grim and awesome? It is so beautiful and so magnificent that I can write nothing about it. How dumb we are in the presence of the truly great! Some have called it "the lake of mystery," "the sea of sapphire," "the lake of silence"—all of which is inadequate. We are leaving—too soon, but we will come back. We must!

We turn into the highway again—a straight, almost level road for 100 miles, through timber, sage brush, lava beds, aspen, and innumerable sheep. Snow-capped peaks are near us. We see Walker Mountain to the right and the snowy peaks of the Cascades to our left. We approach the Three Sisters, peaks of tremendous beauty. I shall read up on the geology of this country when I reach home. The Indians say it is an enchanted land and I believe that it is. We feel its mystery. Passed through Bend and onto a plateau of sage brush and cedars. Down a road along the river bluffs and into Prineville. This is the West that Hollywood movies attempt to copy. The streets of Prineville are wide, the buildings low and attractive; there are cowboys in ten gallon hats here, their lean cayuses tied to hitching posts. And a mighty pretty, up-to-date inn welcomes us to a night's rest and good, homey food!

Third Day—From Prineville to Payette

UP and breakfasted, and eastward on U. S. Highway No. 28! Followed Ochoco Creek for some 20 miles, climbing by a good road into the glorious untouched beauty of Ochoco National Forest. There is little dust here, scarcely any traffic, and absolutely no papers or trash on the highway. Oregon deserves praise for its clean and splendid roads. We pass through interesting country to Mitchell, Antone, and to Dayville. We pause along the way to admire the home of Mrs. John Snow. The small, gabled cottage, sheltered by maple trees in a large lawn, is literally crowded by the riotously blooming flowers which make up its garden. It is approached by a flagstone path to a stone stoop on which a spotted cat dozed when I went to the door. The delphinium was higher than the Daddy's head (*Continued on page 8*)

(which is pretty tall) and there was larkspur four feet high. There were flowers of all kinds but I especially liked the sweet old-fashioned roses.

We are now traveling over the great John Day Highway, which connects western and eastern Oregon and makes a new gateway into southern Idaho. It was named for a pioneer. Again we cross the Blue Mountains. There are many log cabins here, built no doubt by folk of covered wagon days. I admired a mud chinked cabin nestled among wild syringa bushes with white blooms thick as snow on the leafy boughs. On we go through beds of lava, and hills gay colored with mineral deposits, across stony trout streams, into the dry, rich colorful sage country which lies waiting for water to make it a garden. The children are counting jack rabbits. We just saw a coyote loping across a gully! At Ironside we stop for a soda —good, but not so good as the dipper of spring water that was given to us. On through the sage to Vale and soon to the Old Oregon Trail. The children sing "Oh Susanna" and we older ones are quiet as we think of the brave fold who blazed a trail into this vast country. The trail is hallowed ground and I'm glad that parts of it still pass through virgin land! We just crossed the Snake River over a fine bridge at Ontario and are now in Idaho. In a few minutes we will be in Payette, assured of a welcome from our family. Payette is a pretty town of homes, gardens, trees, and thriving industries. Its creamery and cannery are unexcelled in the quality of their products. The spirit of the pioneers is evident here in the character of the people and the land. There is a sturdy fineness about it all. I like to remember that the famous Idaho Big Baked Potato and Baked Apple as especially advertised by the de luxe diners of the great transcontinental railroads were grown on sage land to which the pioneers brought the miracle of water!

We drove to Boise for a day and saw the fertile lovely Payette Valley, so named for the river which waters it. Passed through Caldwell and saw the College of Idaho. A pretty, busy town. Nampa also is a town of industry and fine homes! Passed a place bordered with North Carolina poplars and over its fence climbed pink rambler roses. Boise is busy, very up to date and justly proud of its civic accomplishments and natural beauties. Lovelier gardens could not exist anywhere.

First Day of Return Trip

OUR happy week is over and we are on our way home. From Paye te we retrace our road to Bend, and find much of interest this second time over the road. Lunch in the Blue Mountains at Wildwood Camp Ground in Ochoco National Forest—a heavenly spot if ever there was one. (About 20 miles south of Mitchell.) Again in Bend and it is 4 o'clock in the afternoon—time for the children to have a romp and a rest before dinner. We are at charming Pilot Butte Inn. The garden is pretty and we can see the Deschutes River from our rooms.

Second Day of Return Journey

We are late in starting this morning. It is 8 o'clock and we are just leaving Bend. Again over the "enchanted country" to Crater Park. We can scarcely resist seeing the lake again but it is late and we have miles before us. At Anna Springs we take the road to Medford. It is straight, smooth and very beautiful. We have come a mile off the highway to the Natural Bridge, over the stream that is the beginning of the Rogue River. Here we have a delightful and restful lunch. The children wade and have great fun. Out of the great forest into the lovely and abundant Rogue River Valley. The farms seem so peaceful. Into Medford, a lively and pretty town with charming homes, and on to Crescent City. We drive a road of curves and beauty to Grants Pass, turning south there to Crescent City. An engineer tells the Daddy that this road is a "masterly piece of work," and it is all of that. Curves, and more curves! At 5:30 we arrive at Crescent City and see the great blue of the Pacific. We are again in California. After an excellent fish dinner we are ready to push on to Big Tree Park, 18 miles south on the Redwood Highway. Dusk in these great trees is lovely. We are in a pleasant cabin, there is a lodge lounge with a blazing hearth fire, and we look forward to a good breakfast.

AN OREGON SUNSET

Say—have you halted on the trail
Just as the day was done,
And glimpsed through fretted firs enlaced
The dying of the sun?
Or come upon an open space
And fairly held your breath,
As down a score of canyons there
You watched its scarlet death?
And did it strike you somehow that
No matter where you get,
In Oregon—old Oregon,
The sun knows where to set?

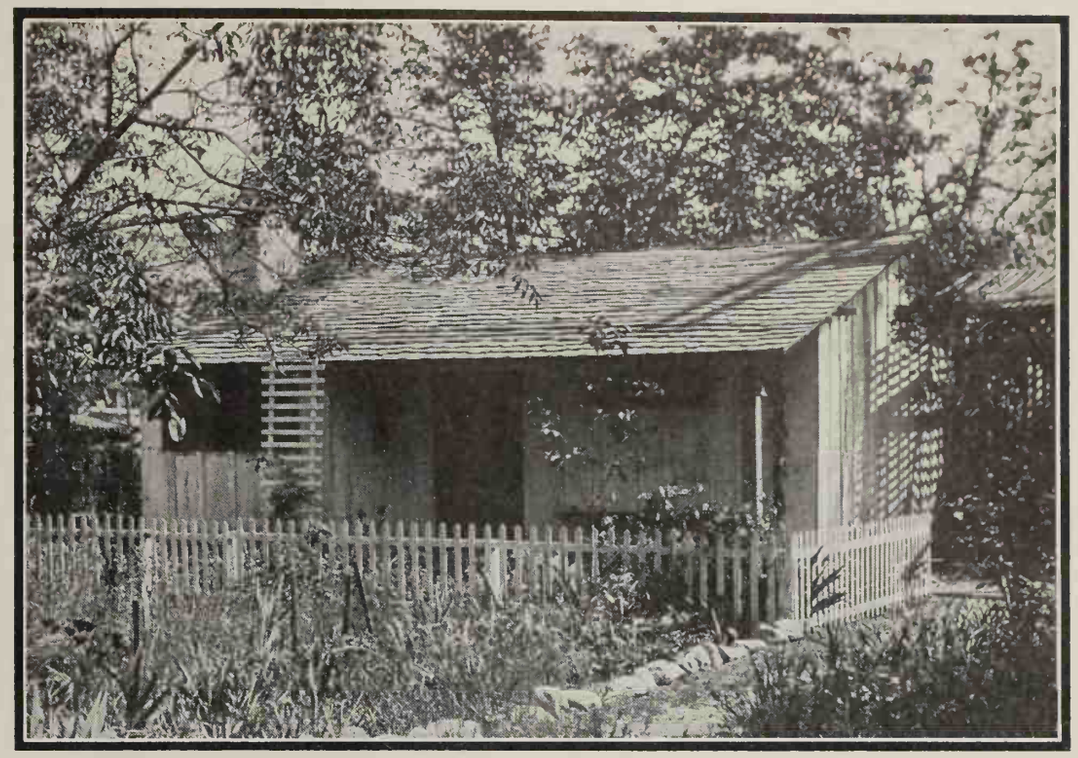
From the book, "Friendly Firs," by Anthony Euwer, Portland, Oregon.

Third Day of Return Journey

Greatly refreshed after yesterday's strenuous drive. A hearty breakfast and a walk to the General Custer Big Tree, said to be the largest *Sequoia sempervirens*. It stands in majesty in a real fairy dell. Such ferns, such foxgloves and such trilliums! We leave this charming place with regret. It is an inn worthy of a longer visit. We drive along through Paradise, it seems, in these wonderful redwoods. Mile on mile they continue and the road is perfect. Every now and then we see the blue flashing ocean. Lunch time is near. We stop at Little River for food supplies and go down to Moonstone Beach for lunch. The children are wading and gathering shells while I write here in the shadow of a big rock. I shall fill our empty picnic hamper with water-polished driftwood. Some Sunday in November, we will burn it in the fireplace at tea time and remember this happy day. Through pretty and busy Eureka. We would like to stop for a time! Redwoods and yet redwoods to Hartsook's, on the Eel River, where we are stopping for the night. We have a pleasant cottage and the dining room is excellent.

Fourth Day of Return Journey

On the road at 6, driving to Farmhouse Inn (ten miles north of Laytonville) where at 7:15 we breakfasted. A charming place and excellent food. We are leaving the mountains and are in the foothills. Through Santa Rosa, where we detour to see the home of Luther Burbank. Another town in which I should like to live. We stop at Petaluma for luncheon. Shortly we see the blue bay of San Francisco. At 3 o'clock we turn into our own driveway. My word, how the garden has grown! The neighbor's puppy comes to greet us. Oh it's good to be home! And isn't that what vacations are for—to make us love our homes, to broaden our minds and to give us new vistas through which we may view the roads of life?



Our Monterey Garden House

And How We Built It

By Spencer Kingman
of Pasadena, California

SOMETHING was lacking at the foot of our garden. There was a high lattice all around it, a tiny lath house in one corner, two small citrus trees in the other corner and a large walnut close against the fence in the center. And yet the garden looked strangely empty.

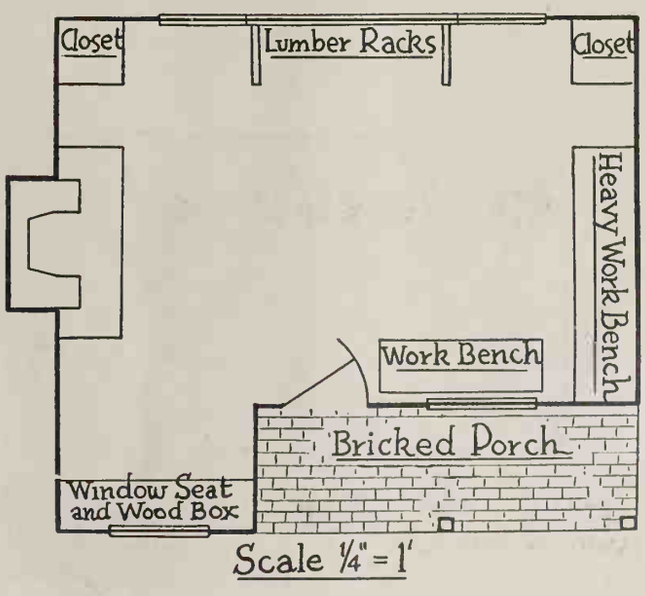
One Saturday afternoon when we had been working in the lath house, my wife said, "I know what we need. We need a little white house there under the walnut—something like those little houses at Monterey. Everything is all dark green in this garden and a little white house would just be dear. Besides, you need it for your tools and work bench," she added as a clincher.

I resolved to find out just how dear such a little house would be, for I did need a place for my tools. So on the following Monday I consulted a friend who builds and rents houses and stores. The only satisfaction he gave me was that it would not cost much.

"I am remodelling a store," said he, "and it has an office floor that has to come out. It is inch thick oak flooring, complete with floor joists and it is 12 by 18 feet. I had it cut in two, lengthwise, so that we could cart it to the dump. How would you like that for a starter?"

Naturally it just suited me for I had expected the floor to be the chief item of expense. Then we discussed other items. Oregon pine, one by twelves, for siding and roof boards would not come to much, there would be some battens inside and out and a few bundles of shingles. A door and some windows could be had second-hand from a wrecking company. If I had the place built for me out of new stock, it would come to about five hundred dollars. If I did most of the work myself and used cheap material, the cost should not run over two hundred dollars.

That night my wife and I made plans; planning is half the fun, you know. We wanted to get away from the plain rectangular twelve by eighteen of the floor. The resulting plan, much as you see it, was a combination of several ideas. We wanted a tiny alcove with a window seat, because we know of one in a place where we sometimes go to eat on blustery nights. We wanted a little, low brick porch like some of the aforementioned houses at Monterey. And we wanted a little, cocked-over roof like that of the first theatre at Monterey. So we drew our elevations and the next day I ordered lumber in the proper lengths to cut the siding and roof boards, two by threes for the rafters, plates, and door and window frames, and a little extra flooring for the alcove. It was ready on the ground when the flooring came up from the remodelled store, and I was ready to work for I still had several days saved out from my vacation.



The old carpenter who had sawed the floor in two, came along to help put it together. He had also brought a number of bricks for piers under the floor joists. The ground sloped back toward the fence and so our piers were of varying heights. The piers were simply bricks laid in pairs, each layer running cross-wise of the layer below. It took a good half day to level the floor at the right height. By that time I had a

wholesome respect for the job and hired the old carpenter to help me until I was ready to nail on the roof boards. As a matter of fact, I was his helper for he knew far more about building the house than I did.

The first task the day after the floor was levelled was to nail securely two upright corner boards in each of three corners. Then we put on the plates which form a sort of girdle around the inside almost head high. The carpenter nailed boards to the plates to form two sides of the house while I was building out the floor for the tiny alcove on the fourth corner beside the intended porch. When he was through with the sides, I was ready to help with the more complicated walls of the alcove.

THE carpenter cut the ceiling joists for it takes a straight eye to saw the proper angle in the notch where the joist slides over the plates and the ends where the rafters meet at the ridge pole. Besides, our notions of a cocked-over roof added complications. Our ridge pole is only a third of the distance from the back instead of over the center of the floor. This gives a long low slope to the front and a short, abrupt one in the rear, rather like a small boy with a large cap pulled down over his eyes.

When the carpenter quit on Saturday noon, we had a box-like arrangement with a gap for a door and rafters like naked ribs above it. All day Sunday I worked hard to get the roof boards on. Then for days I was busy from the first light of dawn until breakfast and again from the time I got home until dark, putting on shingles. The shingles were staggered instead of in straight rows because we like them that way, but in my ignorance I set them too close together with the result that they warped and later let in the rain so that I had some patching to do.

Windows and a door, very second-hand, came from the wrecking company and they were cheap but satisfactory. My wife helped me to put in a bank of windows at the back, a double sliding window beside the front door and a third window in the alcove. We spent most of our spare hours there for months for there are a lot of little things to do about even a play house after it looks completed.

Heavy battens had to be nailed over the cracks between the boards on the outside and beautiful silky thin ones on the inside. Baffle boards had to be fitted between the rafters over the plates to keep out bugs and breezes. Electric wiring had to be put in. Then I got a load of old brick, had a Mexican clean off the plaster, and we laid them in the dirt for the porch. There was painting. Cold water white went on the outside. The window trim was green with orange on the small parts. The door was mostly green with orange on the sides of the panels. We call it our carrot door.

WE hung two strings of Mexican chilis—red peppers—on the white walls under the porch roof and I built a little red bench to set there so that the little house looked as old as any adobe in Monterey. It even had the smug, small boy look of the old theatre. But it needed a fireplace. I won't go into the painful details of the building of that fireplace, the tons of rock and cement I poured into the chimney foundations, the bricks I dropped on my toes, the painful cracks in the ends of my fingers from the lime. It was my second fireplace and, I think, my last, but it draws better than any other we have ever owned.

WE had carried carefully selected chalk rock down from Carmel for the fireplace facing. The matched pieces, the traces of leaves and fishes that once had settled to the bottom of a Miocene lagoon, add interest to this lovely stone. The mantel is a fire-blackened railroad tie (it got that way over a bonfire of my own building) and the decorations upon it are relics from the abandoned town of Skidoo which overlooks Death Valley. The andirons I fashioned myself from the four foot bolts that once held together the heavy bottom of an immense lumber schooner which broke up off the Monterey coast.

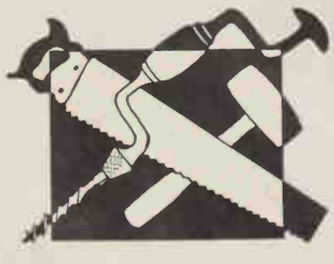
Last year we decided that a picket fence would better set off the little house. This was made of laths cut in two and pointed and white-washed. There is a tiny gate to open under another walnut tree where we will some day have chalk rock paving and set a tea table. Inside the little fence there is a narrow brick walk with flower borders on either side. A Belle of Portugal rose is even now striving to climb to the roof and an orange tree gives promise of one day dropping golden fruit upon that same low roof.

On rainy evenings we sometimes wander down to the play house for a little supper cooked over the fire with the use of the tiny crane set in the wall above it, and occasionally we have picnics there for certain small friends who think a play house is just what its name implies. Also, I really do use the tools set above the long work bench and the lumber neatly stacked upon its cleats under the sliding window.

Yes, the play house gave us lots of outdoor exercise and it filled the vacant spot at the garden's end. It was fun to build just as it was fun to plan it and we enjoy using it. Secretly, we both admire it. Anyone could duplicate it anywhere and it cost me for labor and materials at a time when both were high, one hundred and ninety-one dollars.

More Garden Studios

GARDEN studios, play-houses, home workshops—call them what you will—are finding their way into many SUNSET dooryards this spring. If you have wanted a quiet place in which to loaf or work undisturbed, this garden house built by the Kingmans may be your inspiration and source of information. But if this isn't just what you want, keep watching this magazine, for in some future issue you are sure to find the very ideas you want.—*The Editors.*



PHOTOGRAPH BY GABRIEL MOULIN

GERANIUMS

And How To Grow Them

By
Sydney B. Mitchell
(Sunset Garden Consultant)

GOOD gardening must consist in largely using those plants which are best adapted to our conditions, and of these the geranium is not the least. Bred chiefly during the nineteenth century from certain wild South African species, the garden geraniums, now classed botanically as Pelargoniums, have developed large trusses of broad, rounded flowerets from the thin, narrow-petalled species, but they have retained their native preference for sunny skies and warm, dry summers. In much of California they can be treated as hardy perennials, in the warmest sections not even losing their tops in winter. They are of the easiest possible culture, even preferring little plant food or summer watering, tastes which should surely endear them to our gardeners. They are the most persistent flowering plants in the whole garden; they possess singularly clear, bright colors; they make brilliant masses or groups, rivalling in this the perennial phlox, which is relatively difficult to grow and short in its season; they make fine pot plants, the use of these in patios is greatly on the increase, and, lastly, when cut flowers are scarce they can be employed in table decoration. If you question this, try a few stems of a good salmon pink single with lavender *Scabiosa caucasica.*

Why, then, are geraniums less popular than they deserve to be? Partly, of course, it is a question of fashion. Men of my time may be steadfast in their affection for the saddest styles in clothes witnessed in many generations, yet with flowers even their tastes tire. Colored foliage plants have passed from popularity the old hard-boiled show dahlia has given way to the less formal decorative, and the formal camellia is on its way back to popularity. So with the geranium. But doubtless there have also been some different reasons why it has been unpleasing to many. Bad colors, hard colors, cruel colors, in terrible combinations of magentas, purple reds and orange reds have been in part responsible, for undoubtedly we need to throw out certain shades, plant only clear, pure ones, and see that adjacent groups are in pleasing combination or contrast.

Again, too great a use has been made of the doubles, inherently less attractive, with their rather towsled mopheads of flowers, but also far less satisfactory than singles because they do not shed their flowers when they fade as do singles, but hold them in dried-up, ugly heads for weeks after they have faded. Poor planting in formal beds, in harsh combinations, rather than treated freely as should be any hardy herbaceous plant, and lastly, poor culture, neglect, because even under it they still live, have been reasons why many good gardeners have avoided them.

Yet, properly placed, properly planted, and carefully selected as to colors, the geranium should be one of the most valuable as well as the easiest of perennials. It will stand fierce sunlight and heat which would fade most other perennials; it is extraordinarily drought-resistant, indeed it is so perfectly adapted to the climate of some parts of California that it will be found naturalized and growing cheerfully, if raggedly, near old deserted houses. But, even so, it will also flourish in partial shade and in gardens in the peninsula south of San Francisco it is one of the best plants to grow in oak woods for summer color. Its commonly evergreen character, its long flowering habit, in some years never ceasing to bloom, its acceptance of rough treatment

from passers-by, endear it as a plant for edging walks or drives or to fill parkings, but there is no good reason why clumps of selected varieties should not be put into mixed herbaceous borders if given as good treatment in pruning or occasional replanting as their neighbors, while for pots in patios or on open stairways the geranium is one of the standbys.

But to regain its old popularity, the first thing needed is care in selection of varieties. Though doubtless many will disagree with me, I would banish the tribe of double zonal geraniums, and in that, the best known section with round, dull leaves often carrying a darker zone, I would limit my selection to clear singles. Just as with fuchsias, nurserymen generally have reduced their range of varieties, presumably from lack of demand, so nowhere have I found listed some of the lovely singles I saw two years ago at the Chelsea Flower Show in London, notably Aurora, vermillion with a white center; Sir T. Hanbury, a huge single cerise; St. Louis, vivid crimson with white eye; Bombay, a rosy red, or Caronia, bright pink. Nor do I see offered in California many of the recent French novelties.

Yet a check up of the Pacific coast catalogues brings many fine singles to light, for example, Maxime Kovalesky, a clear light orange red, absolutely pure in color and devoid of any bluish tinge, a variety which catches the eye of every visitor to my garden who can see geraniums; Alice of Vincennes, pure white center flushing to a scarlet edge, quite distinct; Crabbe, a fine salmon pink; Jacquerie, dark crimson; Paul Crampel, a scarlet of particularly compact growth and free flowering habit; Gertrude Pearson, clear rose pink, and Snowdrop, pure white. Some of the French varieties in more blended colorings are also appearing, though how these will do outdoors in our bright sunlight has still to be demonstrated. They are grown in Europe in greenhouses very largely for winter flowering. A good eye is the best guide in combining colors, but unless you are very sure of yours I recommend putting the pinks together and keeping scarlets and crimsons apart.

NEXT in importance to the zonal geraniums for garden decoration doubtless come the ivy-leaved forms of different origin and quite different use, but deserving attention because of their also very easy culture, resistance to drought and adaptability to special places in a garden. Three such situations are on banks, over walls and as hedges. Because the ivy-leaved geraniums are evergreen and because even the double-flowered ones drop their past blossoms and so are always green and clean it is hard to find as simple a covering for a sunny bank. Their very profusion of flowers is their only danger, as without a foil of green trees or shrubs they are almost too garish and their very brilliancy and mass make a problem if flowers of other colors are near by. The best known, because most grown, variety is the double Charles Turner, a bright rosy pink, but even more glowing in effect are such varieties as Etincelant, a rosy red of equally easy culture. To cover a too prominent concrete retaining wall there is nothing superior to an ivy geranium. For such places it is well to remember that besides the pale and deep pinks and reds there are some rather daintier single flowered forms in lavender blotched crimson and in almost pure white, not so rampant and rather easier to combine with other things than the popular pinks.

Though they are of minor garden importance and lack the showy flowers of the zonals and ivy-leaved geraniums, a collector or anyone who ever lived in an old garden will want some of those cherished for the odor of their leaves. Here would come the lemon scented geranium, with its finely cut foliage, and the green leaved and variegated forms of the rose-scented member of this family. If you like peppermint—some don't—for you there is a nice soft, velvety-leaved geranium with such a scent.

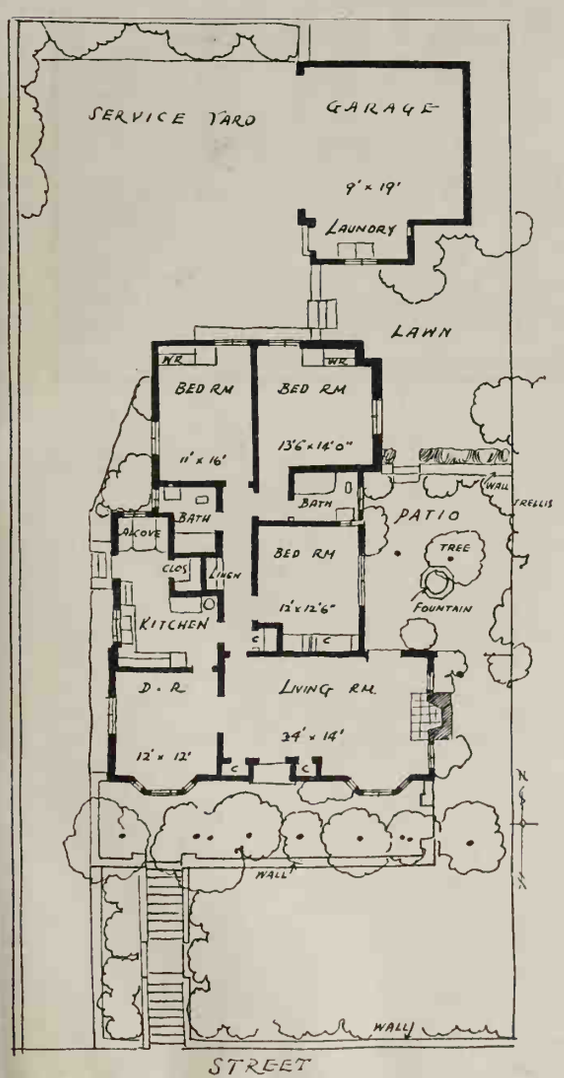
Last but not least, space must be found for the Martha Washington geraniums or pelargoniums, to use their botanical name. These fine summer and autumn perennials are almost as easy to grow as the zonal geraniums, though their habit is less compact and orderly. As they enjoy full sunshine and are not burnt or disfigured by strong reflected heat, their more straggly growth can be somewhat discounted by planting them against walls facing south or west. Of course, by pinching back long growths before flowering time they can be kept more compact, but they are less adapted to beds or borders than the zonals, both by habit and because their beautiful marked flowers are interesting at close quarters and their combinations of colors more admired in a collection than in a mass. As they flower through the summer and enjoy sandy soil and salt air, they are excellent for planting against beach cottages, where many other plants do not thrive. So many named varieties are offered and tastes differ so that it is best for the beginner to select his own or buy one each of a number of kinds and keep the ones best liked. (*Continued on page 44*)

How We Built A Tiny Garden Under Our Back Porch

I was tired of seeing the chasm under our back steps so decided to build a miniature garden there. First I raised the soil level about ten inches, the face of the raise assuming a sharp incline. Next I gathered fagots from which to make a tiny log cabin, 18 inches long, notching and nailing the pieces together. From broken rocks and cement I constructed the chimney, then I built tiny steps and a fence of fagots. In the enclosure were planted rock plants, moss and a patch of sheeps-ears. I led the drain from the refrigerator to the back and my irrigation problem was solved. Any child could copy my idea, which is really quite picturesque and interesting. —G. A. Ashby, Oakland, California.

Winchton L. Risley, the architect, together with a photograph and floor plan of the prize-winning house built for Miss Stella Smith in picturesque Palos Verdes

A Prize-Winning House In Palos Verdes



TO a California architect, Winchton L. Risley of Los Angeles, has come the first prize, a gold medal, for the best one-story house built in the United States from 1926 to 1930. The contest was conducted by the Better Homes in America Association, and the award was made by the American Institute of Architects.

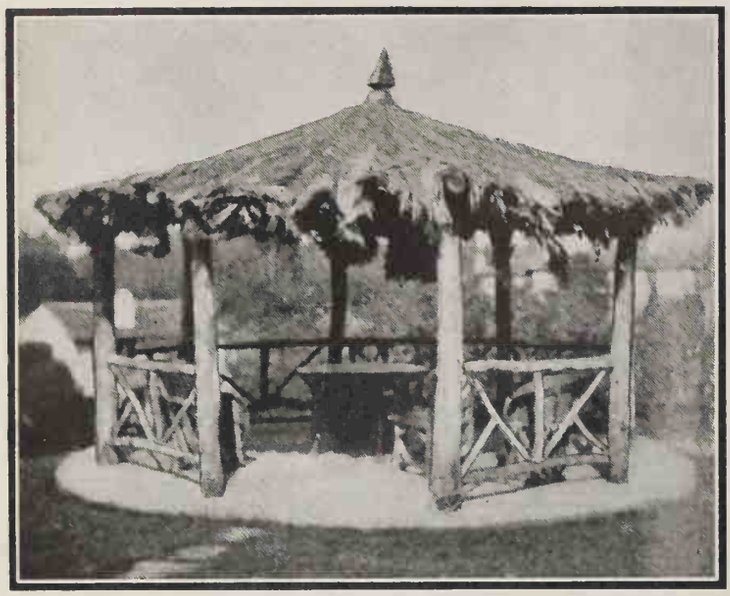
The first prize house (designed and built for Miss Stella Smith) is in Palos Verdes Estates, California. Its inspiration was the site, a lot in a eucalyptus grove sloping to the street, with a view of the Pacific on one side and a vista of hills on the other. The house was planned to take advantage of the view and to fit into the grove. Terrace, walls and steps leading to the street are all of native field stone and are built around the trees.

The house is of split redwood shakes. These and the shingle roof are weathered gray, relieved by green blinds and a green door. Bay windows break the straight line across the front. A flagged area, sheltered from the ocean winds, is enclosed on two sides by trellises.

An abundance of light, and ample storage space are features of the house. There are coat closets on each side of the front entrance, two large linen closets in the hall and, besides the usual cupboards, a closet of pantry proportions off the kitchen. In each bedroom, a wardrobe built to the ceiling combines accessibility and the maximum storage capacity in a minimum of floor space.

The floors are of hard wood and the walls of hard plaster with the exception of the east end of the living room where a red brick fireplace is set in a paneled wall. Lighting fixtures are of hand-wrought iron.

Rustic Garden Furniture



On this page are pictured a rustic, palm-thatched garden house contributed by Miss A. B. Wylie of Pasadena, and a rustic fence designed by George L. Grant of Oakland

IN the recent SUNSET contest on making rustic garden furniture, we learned many things. First of all, cedar seems to be the most popular wood for this purpose, juniper second. Most of the contestants advise cutting the wood in winter or when the sap is down, working it up a few months later. One or two claim, however, that such seasoning is not necessary. Ora Hawkins of Alturas, California, recommends that amateur wood workers send to the Superintendent of Documents, Washington, D. C. for Farmers' Bulletin No. 1582 (5 cents), which tells how to treat wood for bark worms before using. C. M. Vanderwal of Portland, Oregon, tells us that he has often bent straight limbs by heating them thoroughly in boiling water and then bending and wiring them in position to dry out. All advise the use of sharp tools. A hammer, rip saw, rasp, chisel, sharp knife and drills seem necessary. Explicit directions for such work are not easy to give, as each piece of work is likely to be different. On these pages, however, you are sure to find both inspiration and helpful information.

We thoroughly appreciate the thought and originality shown in every contribution to this contest. If you like these designs, and want to see others, tell us, and we shall be glad to publish more of this material.

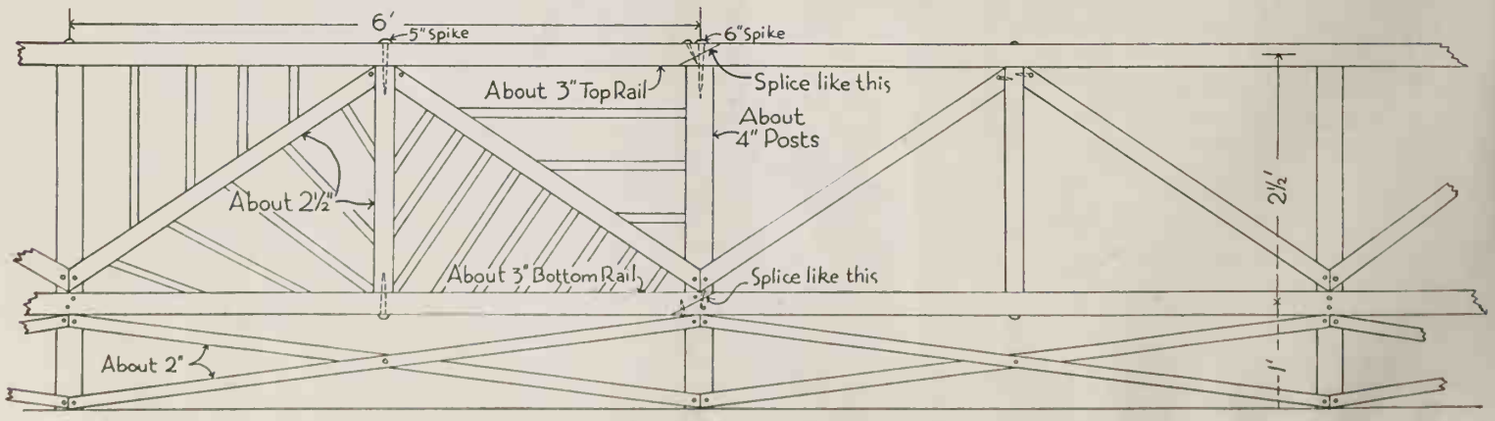
Contributed by

George L. Grant, 3225 Logan Street, Oakland, California, designed and built this rustic fence around his country cottage. The detailed drawing below shows his method. Mr. Grant explains: "The posts are white oak, set 1½′ in the ground, while the rails and braces are fir saplings. It is a good idea to bore holes for the spikes when they come near the ends of the poles where the splices are made; this will keep them from splitting. Make the holes 1/16″ smaller than the spikes. I did not season the wood."

TO make a bridge such as the one pictured," says Miss A. B. Wylie of Pasadena, "procure 2 arched sleepers 6″ in diameter, 8′ long, a pair of twins if possible. Get about 45 pieces 2″ in diameter and 30″ long, for the floor of the bridge. Drill a hole for a 20 D box nail 3″ from each end right through the center of these cross pieces. Now get 3 pieces 2″ in diameter and 4′ 6″ long. Using the same drill bore a hole 15″ from each end right through the center of these. Spread the sleepers so that their inner edges are 2′ apart; nail a 4′ 6″ piece at each end and also equi-distant from the ends. Now tie a chalk line 12″ in from the end of one of the 4′ 6″ pieces; tie tightly, and wind around the

center piece projection, also 12″ in from the edge; keeping string tight, fasten 12″ in from the edge of the projecting cross piece at the farther end. Using the string as a guide lay your floor of the already mentioned 45 pieces, nailing down with 20 D box nails.

"You will need 6 pieces 4″ in diameter for the upright supports for the railing, at both ends and the



And How To Make It

Sunset Readers

center. Curve out the bottom of each of these to fit over the round floor pieces, and 'toe nail' each post in place, using a temporary brace to steady them. Measure the distance between these posts on each side and procure pieces 3″ in diameter to fit between; before nailing in place over the floor, curve them out at the ends to fit the curve of the upright posts; nail also to the posts. Plumb the 6 upright posts. Cut 6 pieces 3″ in diameter for braces from the posts to the projecting pieces on the floor, shaping the ends to fit curve of posts and curve of projections or cross pieces. Drill nail holes, and nail in place.

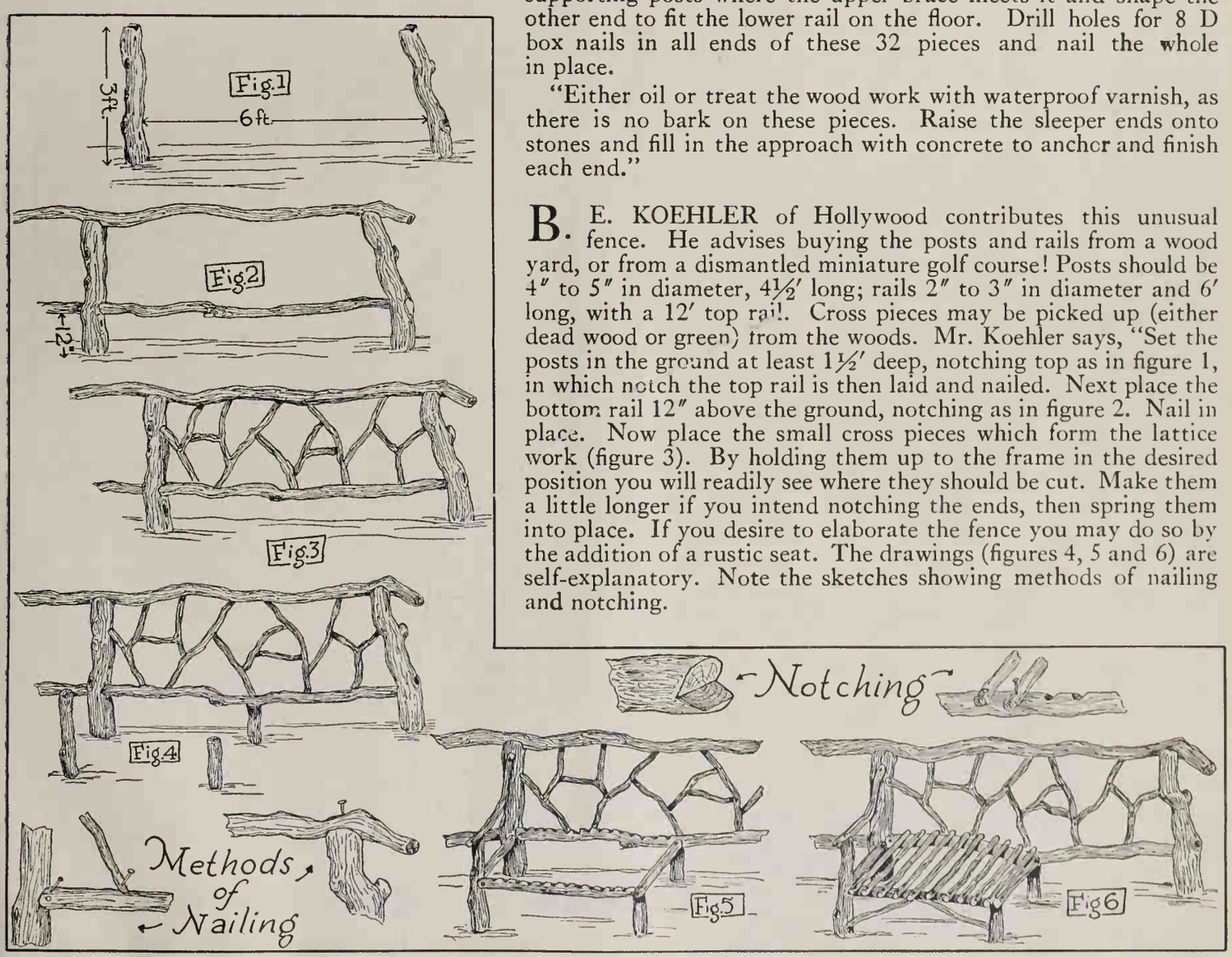
"The hand rails should be 3½″ in diameter and at least 9′ long, as uniform in size as it is possible to get. Mark where the hand rails rest on the posts and cut inch-deep notches in the under side of the rails to fit over the posts, then nail hand rails in place.

"Half way between each two upright posts nail a 22″ vertical post, 3″ in diameter. You will need 4 of these. Next cut 32 pieces 2″ in diameter and 14″ long for braces and decoration. Shape one end of each to fit the under side of the hand rail and the other end to fit at a point half way down the upright supporting posts. There will be 16 of these—8 on each side. Shape one end of each of the remaining 16 braces to fit the upright supporting posts where the upper brace meets it and shape the other end to fit the lower rail on the floor. Drill holes for 8 D box nails in all ends of these 32 pieces and nail the whole in place.

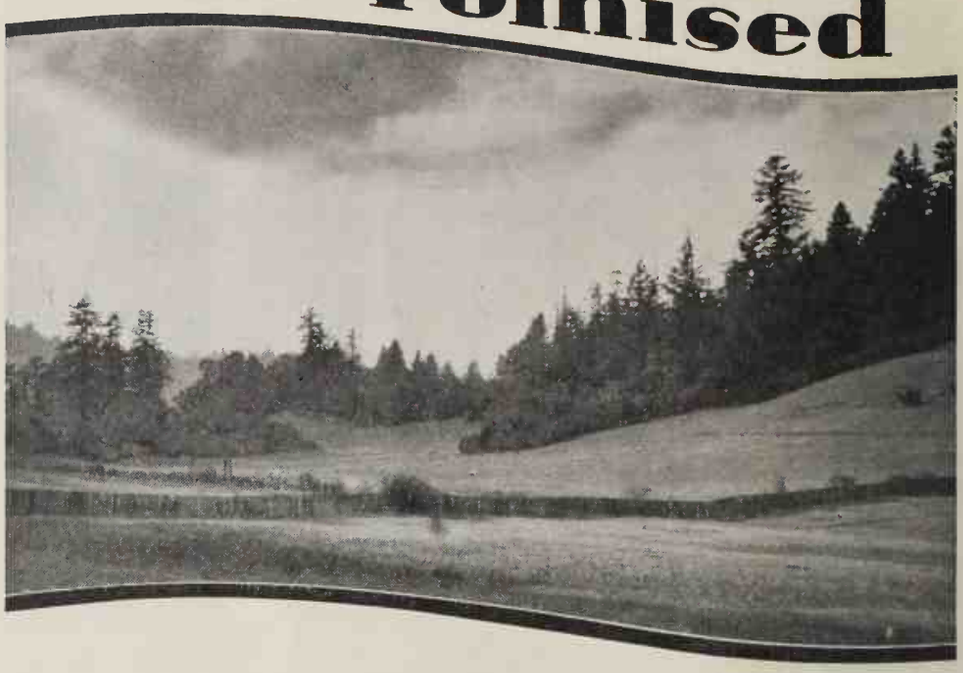
"Either oil or treat the wood work with waterproof varnish, as there is no bark on these pieces. Raise the sleeper ends onto stones and fill in the approach with concrete to anchor and finish each end."

The rustic bridge photograph above was also sent in by Miss Wylie. The unique fence with rustic seat featured below was planned and sketched by B. E. Koehler of Hollywood

B. E. KOEHLER of Hollywood contributes this unusual fence. He advises buying the posts and rails from a wood yard, or from a dismantled miniature golf course! Posts should be 4″ to 5″ in diameter, 4½′ long; rails 2″ to 3″ in diameter and 6′ long, with a 12′ top rail. Cross pieces may be picked up (either dead wood or green) from the woods. Mr. Koehler says, "Set the posts in the ground at least 1½′ deep, notching top as in figure 1, in which notch the top rail is then laid and nailed. Next place the bottom rail 12″ above the ground, notching as in figure 2. Nail in place. Now place the small cross pieces which form the lattice work (figure 3). By holding them up to the frame in the desired position you will readily see where they should be cut. Make them a little longer if you intend notching the ends, then spring them into place. If you desire to elaborate the fence you may do so by the addition of a rustic seat. The drawings (figures 4, 5 and 6) are self-explanatory. Note the sketches showing methods of nailing and notching.



Promised



A SHORT time ago I met a man who had spent almost two years "looking over the whole West," as he put it, seeking the perfect place to make a new home. He was one of those rare and fortunate individuals who could live and work anywhere he chose.

"Which particular valley looks most like the Garden of Eden?" I asked him. Without hesitation he replied, "The Russian River Valley, in Sonoma County, California."

There are plenty of citizens of Sunset Land who will not agree with him, and there are others who second his choice. As the writer of this series, I take no sides in the issue, but it has been fascinating to delve into the romantic past of the Russian River country and discover that more men of more lands looked with envious eye upon this gorgeous stretch of coastline, valleys, forests and mountains than any other similar area in the entire West.

So it is that this tale of a Promised Land departs from the pattern of its forerunners. Instead of being the tale of an intrepid pioneer family, it is the story of a whole league of nations of pioneers. Here was the meeting how[illegible] of pioneers from Russia, from Hawkins [illegible] England, France, Italy teur wood workers s[illegible] The more the ments, Washington, D[illegible] surprise as 1582 (5 cents), which tells h[illegible] worms before using. C. M. Van Oregon, tells us that he has often bent[illegible] by heating them thoroughly in boiling wat[illegible] bending and wiring them in position to dry o[illegible] advise the use of sharp tools. A hammer, rip saw, ra[illegible] chisel, sharp knife and drills seem necessary. Explicit directions for such work are not easy to give, as each piece of work is likely to be different. On these pages, however, you are sure to find both inspiration and helpful information.

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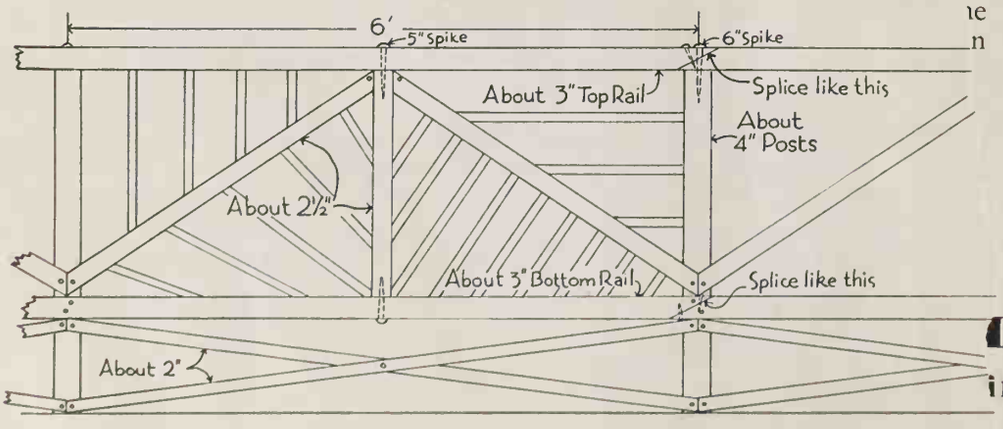


what is now Florida. It was two generations before the founding of the first English colony at Jamestown and three generations before the Pilgrim Fathers set foot at Plymouth Rock.

In that remote year, 1579, Sir Francis Drake and his stalwart crew of The Golden Hind spent a considerable part of June and July summering in the Redwood Empire. The ship anchored in Bodega Bay while Drake and his men recuperated from their strenuous voyage exploring in the vicinity of the Russian River valley.

Drake found it "a goodly country, and fruitful soil, stored with many blessings fit for the uses of man." He called the region "Nova Albion" because "its white banks and cliffs" reminded him of far-off England. Sir was also impressed with "Nova Queen for per- ny in the new centeharter, but ing str out his projecting s of a string as a g 45 pieces, na on "You will the right supports h e n

While Drake was discovering California, the Russians were just beginning the penetration of far-away Siberia, settling it much as Americans were later to conquer the prairies of North America. The Jedediah Smith of Russia was a Cossack adventurer named Dejneff, who pushed across Siberia and discovered the Bering Strait, across which he could look and see North America.

Almost a century elapsed before the Russians reached Alaska in force, but by 1780, just as the Spanish were penetrating California from the south with their Franciscan missions, the Russian-American Company had obtained the exclusive right to trade, hunt, fish and colonize North America. They began in Alaska, where they founded towns, built forts, and maintained fleets of ships. The Russians were more than missionaries. They brought their tools and built ships, agricultural implements and household articles. Their skilled craftsmen cast at Sitka some of the bells which hung in several of the Spanish missions of California.

By 1806, the Russians under the engaging Count Resanov were scouting the coast of California for suitable places in which to found colonies where they might raise grain, vegetables and fruit for their posts in Alaska. The site finally selected was Fort Ross, at the mouth of the Russian River. Here in 1811, they built the historic fort, still standing, erected a stockade enclosing two acres, and laid out around the fort, a village, an

Taylor's Story in a Series of Inter-

Lands

apple, pear and cherry orchard, and a vineyard.

The Russians farmed all summer and hunted all winter. Their best hunters, incidentally, were Kodiak Indians, who made the long voyage from Alaska to California in skin canoes, which bobbed about like corks upon the Pacific. An outpost of Fort Ross was maintained on the Farallon Islands, where seals were hunted and sea gull eggs were gathered.

THIS Fort Ross colony was anything but welcome in Spanish California. Spain protested the Russian encroachment and Spanish governors were repeatedly ordered to oust the newcomers. But after surveying the formidable fortress on the cliff by the Russian River, the Spanish shrewdly delayed execution of that duty until "*manana*."

Anyway, the artisans at Fort Ross were the only skilled iron and wood workers in California at the time and the Spanish rancheros were glad to swap hides and tallow for needed household and agricultural implements and stone wheels for grinding grain, even though trade with the Russians was forbidden.

Nevertheless, the Spanish governors did found quite hastily the pueblos of Sonoma, Petaluma and Santa Rosa, and settle colonists in the region, to be prepared, in case the Slavs migrated south of the Russian River. For a quarter of a century the pioneers of these two far off European nations eyed each other suspiciously, each hoping to make the Redwood Empire its own. During that period new rivals appeared upon the scene, Englishmen and Frenchmen, in vessels which loitered around, waiting for Spain's empire to crumble, and a squadron from the new nation to the East, the United States, planted itself at the Old Pacific Capital, at Monterey, waiting watchfully.

As it happened the dreams of the Slavs and the Latins were ended by developments from unexpected sources. The Russians recapitulated to a Swiss—of all people! They sold Fort Ross in 1839 to Captain John A. Sutter, who had carved for himself a free-lance empire in the Sacramento Valley. And in 1846, a band of American adventurers from beyond the Sierra Nevada seized the Spanish holdings at Sonoma and proclaimed the Bear Flag Republic, independent of all nations. But before the year was up, all of California had been ceded by Mexico to the United States.

Though its sovereignty was settled for all time, the Russian River region continued to be the sought-after Promised Land of the men and women of many nations. After the Russians sailed away, the Spanish California ranchers extended their holdings into the new territory. They were followed by the newcomers from the United States, many of whom married into Spanish families.

THE newcomers discovered that fruit trees planted by the Russians were still thriving, though neglected. Soon Santa Rosa was Gravenstein apple capital of the world, and was famed for pears as well. It was found that poultry prospered and before long the pueblo of Petaluma had grown into the egg center of the land, with two million chickens in the valley. As San Francisco grew into a metropolis, its people discovered in the Russian River region one of the rarest of recreational wildernesses.

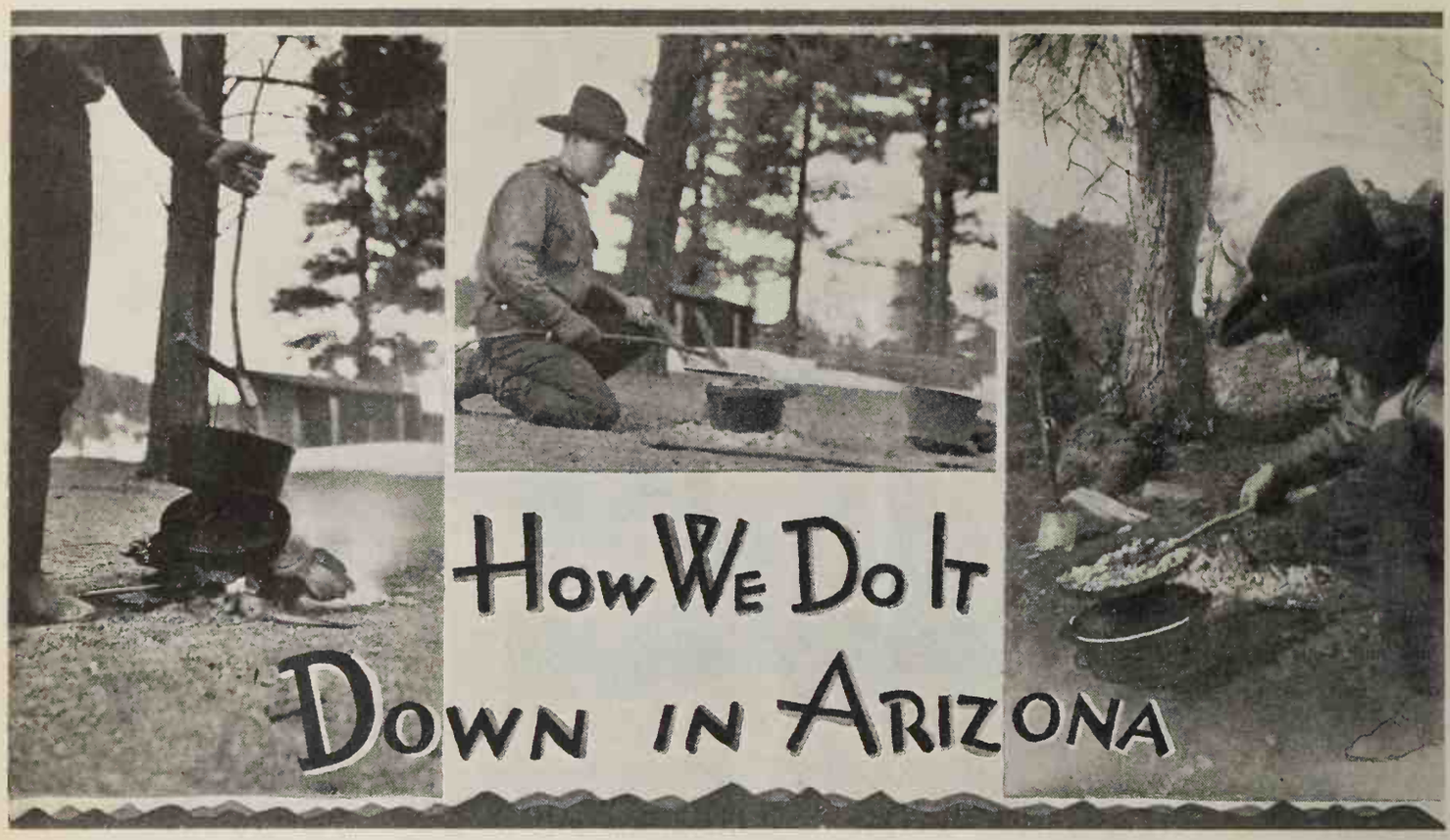
Settlers came by the thousands, each to build his home and lay out his garden in the fertile valleys. In 1873, there came the greatest gardener of them all, Luther Burbank, the plant magician whose wizardry is seen in the flowers and shrubs of nearly every garden in Sunset Land. Burbank's main gardens were at Sebastopol, a few miles west of Santa Rosa. Here he labored patiently for almost half a century, creating new varieties, improving old ones, making the soils of this Promised Land yield as neither Drake nor any of his later rivals ever dreamed they would produce. At the time of his death, Luther Burbank's six-acre experimental plot at Sebastopol was called the "most valuable spot of ground on the earth today," because of uncompleted but promising plant improvements then in progress.

About the time that Luther Burbank took up his work at Santa Rosa, another (*Continued on page 38*)

Pictorial map illustrating this story of a romantic, picturesque corner of Sunset Land

of Russian River Valley

views with Pioneers



How We Do It Down in Arizona

By
F. V. Brown
of Flagstaff

THOUGH the reflector is a fine device for baking, to most western camp cooks the Dutch oven is the one indispensable article of equipment, since it also serves as dish pan, stew-pot, frying pan, and even as an emergency water bucket. Camp Dutch ovens (and that excludes all of the stove-top, self-basting-lid types) are of two classes, with legs and without; of varying sizes, from six to twenty-four inches in diameter; and in deep or shallow styles. As the beginner usually likes to be told specifically what to get and what to do, without a lot of vague theories which leave him non-plussed, I shall recommend arbitrarily an eleven-inch oven of the deep type, with legs, as being the best for all around average use for parties up to about five people. The legs are advisable because, while they will wear holes in the wrapping if the oven is carelessly packed, they give it a firm stance on an uneven bed of coals; the deep type (except in countries where there are no hardwoods to make hot, lasting, coals) is preferable because the heat from the lid is more evenly distributed, and there is less danger of burning the oven's contents. It also makes a more widely useful utensil, due to its increased capacity. Be sure that the handle of the oven lid has a self-centering depression in the under side, to make it less easy for you to spill a lid full of coals on top of your batch of biscuits. The cost of an oven as described above is about $3.00, and with reasonable care it will be found a permanent investment.

We will assume that you are a rank tenderfoot eager to learn and anxious to display your skill at making "dough-gods" to your wondering fellow campers. For who can't relish the thought of delicious, crisp, hot biscuits with butter and honey, as part of a camp menu, or, in more plebeian role, on the top of a chicken or meat pie, or perhaps just as "bread," in place of the usually flattened, often mildewed or dried-out, and inevitably "sawdusty"-tasting baker's loaf with which you started out from home? Don't wait until you are out in camp to make the initial test. Rather, practice in your own fireplace, back yard, or on week end motor trips. Then if the first few attempts are failures (and will you be more or less discouraged if I promise you they probably will be?), the results will be amusing instead of disastrous.

The first accessory you will need with your oven is a "gauncho" or "gaunch hook"—either a temporary one cut from a limb (see illustration) or one made from a stove poker, with which to handle the oven and lid when hot. The second essential is a shovel, which California wisely requires must be included in every camp outfit. If you have to buy one, get a good one—short, light, easy on the hands. It will have many uses in camp. As far as the baking goes, nothing can beat the familiar little stove shovel; but there its usefulness ends.

We will now assume that you have your oven, gauncho, and shovel, and are ready to start the biscuits. It is on preparing the oven and keeping it at proper heat that most of the success in camp baking depends. First of all, start a good-sized fire, using hardwood, as oak or cedar, if possible. Keep plenty of fuel on it as you are setting out your cook outfit and, just before starting to mix the dough, lay the oven lid on the fire and stand the oven on it. Both should be getting hot while you combine flour, salt, baking-powder, and water according to your favorite biscuit recipe. Put a heaping teaspoonful of grease in the oven. As soon as it smokes, "swab" it around (a piece of clean burlap is good), cleaning and greasing the oven in one operation. Now put in the amount of grease called for by your recipe; when it is melted, set the oven on the ground at a slight angle.

THE dough now is in a compact loaf in the mixing pan and of just stiff enough consistency not to stick to the hands when they are well floured. Holding the dough in the left hand, squeeze off between thumb and forefinger of the right enough for one biscuit (figure about twelve biscuits to an eleven-inch oven). Work the biscuits to a round shape by lightly tossing them in a rotary direction in the hand, at the same time pressing them gently with the fingers. (*Turn to page 33*)

Designed for Shevlin Pine Log Siding
by Louis Boynton Bersback, A.I.A.

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SO MANY Pacific Coast people are building cabins with Shevlin Pine Log Siding that we have prepared this Cabin Plan especially for them. Would you like a copy? Then mail the coupon below with 10c. The Plan includes List of Material so that your carpenter or contractor can easily estimate this cabin. Your lumber dealer will supply you with the Shevlin Pine Log Siding and other Shevlin Pine needed.

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This cabin with its pergola porch is typically Western. It is planned to be 30 feet wide by 19 feet deep. It includes a large living-room with fireplace and built-in bunks, dining table and benches, a tidy kitchen with built-in cupboards, counter and shelves, and a dressing or bath room.

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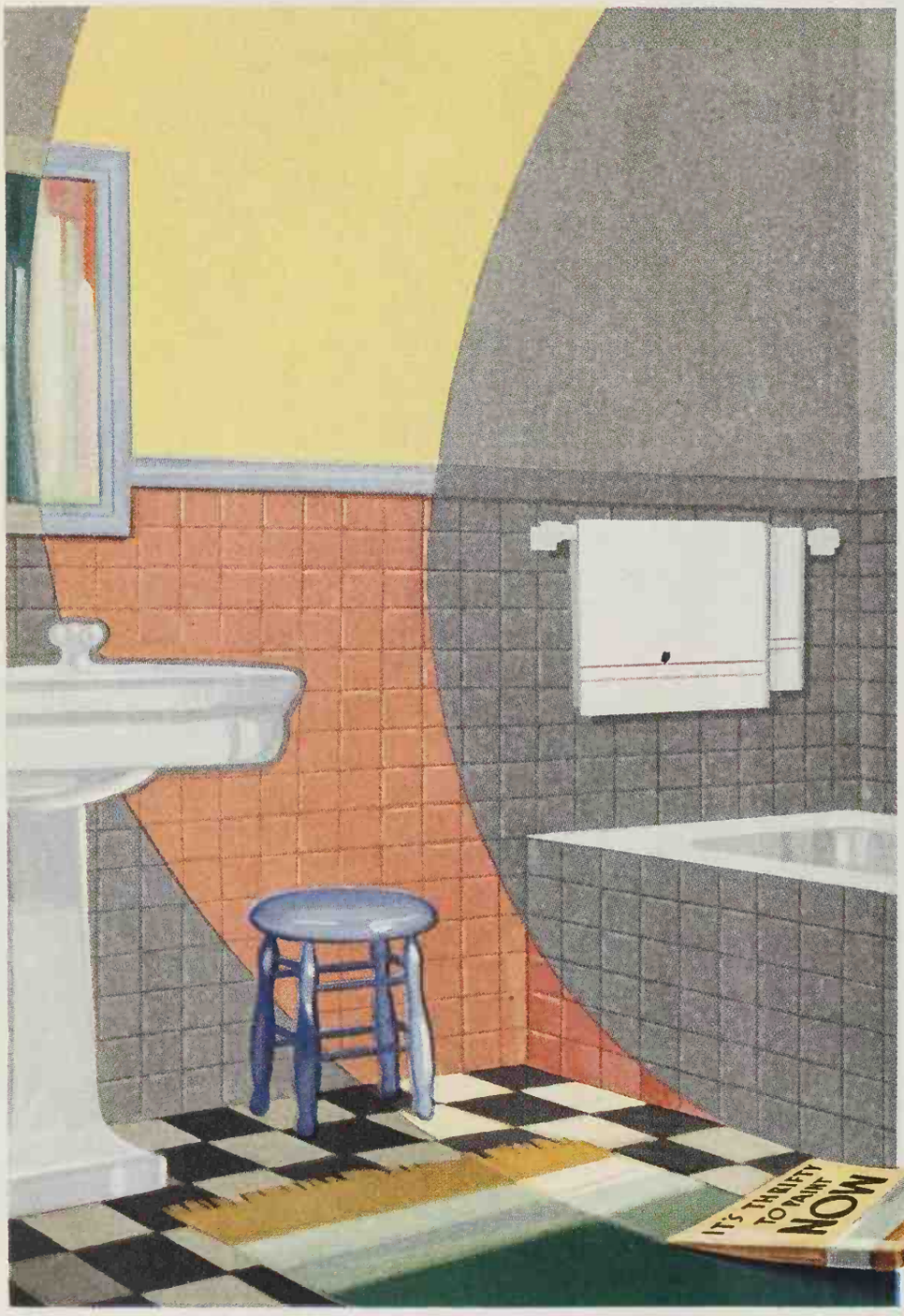

BATHROOMS—even in these times—don't need to be "ugly ducklings"! It's so easy with colorful paints to make them harmonious, prideful, easy to keep clean.

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Sunset readers interested in color in the home should join the B-H Color Class. This is a half hour of study in the use of color, and comes to you weekly over the Pacific Coast network of N.B.C. Dial your N.B.C. station next Tuesday morning at 10.

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Furnishing the Small Colonial Home

By Edgar Harrison Wileman
Sunset's Interior Decorating Consultant

IN the two previous charts an attempt was made to show you harmonious furnishings for Spanish and Old English homes. Here you have similar information regarding the Colonial style.

The period depicted is that of the early Colonists when very simple furniture was used. It is a style that is very popular just now for small homes and, because of its low price, is particularly good for the present market. A future chart will indicate appropriate furnishings for the Federal or Early Republican period.

As stated in a previous chart, the materials mentioned here are not the only correct articles to use with this style. The idea is to give you assistance in the choice of your home furnishings so that there may be a definite relationship between the parts, in order that they shall form a harmonious whole.

WALLS

Smooth plaster tinted in light colors.
Simple panelling of oiled pine. Wainscoting of oiled pine, or painted pine, with wall paper above.
Wall paper in quaint, suitable designs.

FLOORS

Early houses had brick floors. Later ones had wide planks oiled and waxed. Today wide or random width boards are used, either oak or maple.

CEILINGS

Wood:
Pine boards oiled as woodwork.
Simple beams and rafters.
Plain plaster.

WOODWORK

Plain or knotty pine, oiled or stained dark.
Painted woodwork in light colors.

FLOOR COVERINGS

Small Oriental rugs of the inexpensive qualities. Hooked rugs. Braided rugs. Plain carpet or rugs. Machine-made hooked carpet and other domestic products.

FURNITURE

The style of furniture used in the days of the Colonists followed very closely that which was made in England during parallel years.

Some articles were imported from England and were therefore made of oak or walnut. Copies of these were made by the early cabinet makers here but they used pine, maple, hickory or fruit woods.

All the most interesting pieces of old Colonial furniture are copied today; they are usually made of the same wood as the originals.

Modern comfort and convenience has necessitated the designing and making of additional articles which combine the feeling of the old with the practicality of the new.

METAL WORK

Large wrought iron handles, latches and strap hinges. Iron or old brass for drapery rods. Wooden poles, stained or painted, also used.

DRAPERY MATERIALS

Glass curtains of scrim, net, marquisette or casement cloth. Draperies of printed linen, cretonne or chintz. Homespun fabrics of all kinds.

All window treatments should be kept very simple.

Bedrooms may have ruffled marquisette tie-back curtains.

LIGHTING FIXTURES

Interesting old iron and brass lanterns and lamps are copied today from Colonial models and adapted for electricity. Shades of parchment, chintz or skin.

UPHOLSTERY FABRICS

Tapestry, needlework, linen, semi-glazed chintz. Flat mohair and frieze mohair are modern fabrics which may be used where durability is required. Rush seats are typical of many Colonial chairs. Wainscot chairs and many Windsor chairs with wooden seats may have thin tie-on cushions covered in some suitable fabric.

LIVING ROOM

Upholstered sofa with very simple lines.
Wing chair, either all upholstered or partly so.
Windsor settee and chairs.
Fall-front desk with drawers.

A secretary (desk-bookcase) may be used in other rooms also.
Butterfly or gate-legged table.
Rocking chairs of the lighter kind.
The most popular woods are maple, walnut and mahogany.

DINING ROOM

Early rooms had a Court cupboard. Gate-legged table and rush seated chairs. Slat back or Windsor chairs. Corner cupboards. Adaptations and copies are manufactured today.

A buffet with open shelves above for china, known as a Welsh dresser, is excellent. Maple is especially good.

BEDROOM

Four-poster beds.
High boys (tall chests on legs).
Low boys (often used as dressing tables).
Chests of drawers.
Candle stands—used for night tables.
Chintz covered skirted dressing tables.
Toilet mirrors.
Hand-woven coverlets.
Candlewick bedspreads.
Indian cotton prints.

ACCESSORIES

Pictures:
Quaint prints.
Oil paintings—landscapes or portraits. Miniatures. Framed samplers.

Ornaments:
Old brass and pewter.
Waterford glass.
Toby jugs.
Quaint pottery of various kinds.
Candlesticks.
Early Oriental art.
Linen or lace doilies and scarfs.

Ham-Apple Pie
BROWN SUGAR
Cut ham into convenient pieces to serve and place layer in baking dish
BROWN SUGAR
Cover ham with layer of peeled, sliced apples, and sprinkle with brown sugar
BROWN SUGAR
Repeat until baking dish is full, having apple on top. Squeeze over juice of lemon
Ruth E. White
Bake 45 minutes in a medium oven, covering until apples are tender

The Kitchen

TRADEMARK REGISTERED

These recipes are designed to be clipped and mounted on cards for your recipe file, or they may be pasted in your cooking scrap book

Ham-Apple Pie

(*Illustrated on this page*)

3 slices of ham, cut from center
4 or 5 tart apples
Brown sugar
Half a lemon

Have the ham sliced about ¼ inch thick. Cut into convenient-sized pieces for serving. Peel and slice the apples. Place a layer of ham in the bottom of a baking dish, cover with sliced apples, and sprinkle with brown sugar—about 1 teaspoonful to each layer, though the amount must be governed by the tartness of the apples. Repeat the layers until the dish is full, having apples on top. Squeeze over the dish the juice of half a lemon, and bake in a moderately hot oven (375 degrees) for 45 minutes, having the dish covered until the apples begin to cook; then remove the cover and brown the apples, allowing the juice to cook down until it is thick. Serves 6 or 8.

To serve a smaller number of persons, use an oven-glass pie plate and smaller quantities of ham and apples. If the apple slices on top are arranged to overlap neatly in concentric rings, a very attractive dish for guests is prepared.—Mrs. R. T. W., San Francisco, California.

Asparagus and Cheese Delight

1 can of asparagus tips (or 1 bunch of fresh green asparagus, cooked)
1 cupful of blanched almonds
1 cupful of grated American cheese
Cream Sauce, made with
3 tablespoonfuls of butter
3 tablespoonfuls of flour
1 cupful of milk
Juice from the asparagus
6 patty cases or pieces of hot buttered toast

A SPRING BRIDGE LUNCHEON

Grapefruit Salad Salt Wafers
*Asparagus and Cheese Delight
Sweet Pickles
Hot Parkerhouse Rolls Apricot Jam
Ice Cream-Cake Sandwich with Hot Chocolate Sauce
Coffee

Open the can of asparagus tips from the bottom, to avoid breaking the stalks; or use the fresh cooked stalks. Drain and cut the tips into short lengths. Blanch the almonds and cut them into lengthwise strips if desired. Grate the cheese. Make the cream sauce in the usual way, using the asparagus juice for part of the liquid. Cook, stirring, until thick, season well, then add the asparagus, almonds, and cheese, and let stand over hot water until heated thoroughly. Do not stir, as that would mash the asparagus tips. Serve in hot patty cases or on crisp buttered toast.—Mrs. L. S., Tacoma, Washington.

Wieners with Dressing

Make a good sage dressing as for poultry, in the proportions of

1 cupful of bread crumbs
2 tablespoonfuls of melted butter
½ teaspoonful of salt
⅛ teaspoonful of pepper
Sage to taste (about ⅓ teaspoonful)
Hot milk to moisten

Place part of the dressing in the bottom of an oiled baking pan, arrange wieners on this, then cover with the rest of the dressing. Bake 45 minutes in a moderate oven (350 degrees). Vary amounts according to size—and appetites—of family.—Mrs. M. A. H., San Diego, California.

Fried Tomatoes

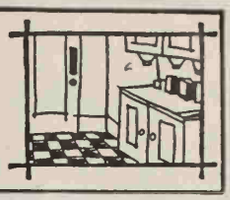
6 medium-sized, solid tomatoes
Flour, salt, pepper and sugar
½ pint of cream

FAVORITE FAMILY DINNER

Breaded Pork Tenderloin
Mashed Potatoes *Fried Tomatoes
Simple Fruit Salad
Lemon Pie Coffee

Wash the tomatoes but do not peel them. Cut in halves crosswise, dredge with flour, and season with salt and pepper and a little sugar. Fry in butter until a nice brown, let simmer a few minutes, then pour the cream over and cook a few minutes longer. Serve on rounds of hot toast. These make a delightful main dish for lunch, or may be served at dinner if the menu is not otherwise very rich. Whether this is an expensive dish or not depends upon the price of cream in your locality. —Mrs. C. A. S., Marshfield, Oregon.

Cabinet ~



U. S. PATENT OFFICE

Will you share your favorite recipes with other Sunset readers? $1 is paid for every recipe published. Address the Kitchen Cabinet, Sunset Magazine, San Francisco

Shortcake in Ring Molds

(Illustrated on this page)

Use your favorite shortcake recipe (see Miss Shapleigh's recipe given on page 24 of this issue), adding enough milk to make the biscuit dough very soft, almost a drop batter. Butter individual ring molds or one large mold generously, and drop the dough into the rings, being careful that it fills the molds nicely without large air holes. Bake as usual, in a hot oven (400 degrees), turn out of the molds, spread with butter, and keep hot until serving time. Then place on dessert plates, fill centers with crushed and sweetened strawberries, and garnish with whipped cream.—R. O., Yuba City, California.

Apple Sauce Cookies

½ cupful of shortening
1 cupful of sugar
1½ cupfuls of unsweetened apple sauce
1 teaspoonful of soda
1 teaspoonful of cinnamon
¼ teaspoonful of cloves
½ teaspoonful of salt
1 cupful of raisins
½ cupful of nut kernels
2½ cupfuls of flour

Cream the sugar and shortening, and add the apple sauce in which the soda has been dissolved. Stir in the spices, salt, raisins, nuts and flour. Drop in small spoonfuls on an oiled cookie sheet and bake in a moderate oven (about 350 degrees) from 10 to 15 minutes.—I. A. R., Freewater, Oregon.

SIMPLE DESSERT IDEAS

*Apple Sauce Cookies with
1. Canned Apricot Halves
2. Canned Sliced Peaches
3. Ambrosia (Oranges, Cocoanut and Marshmallows)
4. Mixed Fruit Sherbet
5. Fruit Gelatine

Sour Sauce for Cabbage or Cauliflower

Boil cabbage or cauliflower in the usual way—that is, cooking it in plenty of boiling salted water in an uncovered pan. While it is cooking prepare the following sauce:

2 tablespoonfuls of butter or other fat
1 tablespoonful of flour
¼ teaspoonful of salt
⅛ teaspoonful of pepper
½ cupful of vinegar

A MONEY-SAVING DINNER

Salmon Loaf Baked Potatoes
*Cabbage with Sour Sauce
Bran Muffins
Rhubarb Pie Coffee

Melt the fat in a sauce pan, and when hot stir in the flour, salt and pepper. Stir constantly to a smooth paste, then add the vinegar gradually and cook, stirring, until smooth. When it boils, pour over the drained cabbage or cauliflower, and serve.—Mrs. C. H. N., Lemoore, California.

Glorified Rice

2 tablespoonfuls (1 envelope) of granulated gelatine
½ cupful of cold water
½ cupful of uncooked rice
6 cupfuls of boiling water
1 cupful of sugar
¼ teaspoonful of salt
1 No. 2 can of crushed pineapple
½ cupful of chopped walnuts
½ cupful of steamed or moist cocoanut
½ teaspoonful of vanilla
2 cupfuls of whipped cream

Soak the gelatine in the cold water for 5 minutes, then dissolve by setting the cup in a saucepan of boiling water. Cook the well-washed rice in the 6 cupfuls of boiling water. When tender, drain and run hot water through to separate the grains. Mix the dissolved gelatine with the sugar, salt, and pineapple, and add the rice. Let cool; when it begins to set, fold in the nuts, cocoanut and whipped cream, pour into a mold, and chill in the refrigerator. Serve with whipped cream or butterscotch sauce.—Mrs. G. G., Juneau, Alaska.

FOR COMPANY

Roast Rack of Lamb
Mint Jelly Browned Sweet Potatoes
New Peas, Buttered
Hot Rolls
*Glorified Rice with Butterscotch Sauce
Coffee

A different
Strawberry Shortcake ~
FLOUR
salt
Mix shortcake dough as for slightly sweetened biscuits ~ ~ ~
Make dough quite soft and bake in buttered ring molds ~ ~ ~ ~
Bake in a hot oven and turn out on a large plate ~ ~ ~ ~ ~
Fill centers with berries ~ Top with whipped cream and serve immediately ~

1932 IN PURPOSE . . . 1732 IN PATTERN

Nothing is smarter at the start of a luncheon or a dinner than an iced-appetizer (tomato-juice cocktail, fruit cocktail, clam-juice cocktail, cold shrimps, etc.). And nothing is quite so perfect to serve it in as this Fostoria iced-appetizer set, consisting of an ice-bowl and 3 containers of different shapes and sizes that fit into the bowl. The set illustrated is in the lovely old "Hermitage" pattern and comes in 6 colors.

A TOUCH OF COLOR

This quaint Fostoria vase, containing a few old-fashioned flowers, lends just the accent of color needed in so many rooms. Beautiful in itself, it adds beauty to the flowers it holds. It comes in green, crystal, ebony and topaz, and is surprisingly inexpensive.

A GIFT SET

Whether you're dry, damp or thoroughly wet, here is a Fostoria drinking set that will delight you. It consists of 6 highball glasses, 6 "old-fashioned" cocktail glasses, and 6 "ponies" that you may use at your discretion. Packed in an attractive gift box, you can get this set in any one of 8 colors, or a rainbow combination of all.

•

To get the smartest and latest information on table settings, both formal and informal, write for the interesting booklet, "The Glass of Fashion" . . . Fostoria Glass Company, Dept. S-5, Moundsville, W. Va.

Bertha E. Shapleigh

Tells Exactly How to Make

Six Simple Desserts

"WHAT shall I have for dessert?" is a question which almost every housekeeper asks herself at least once a day; everyone wants some sweet after the heavy main course. There is a saying that if the first and last courses in a meal are satisfactory and pleasing, the remainder of the meal will not be especially noted. However true or not the statement is, it is a good plan to have the last course one to be remembered or not to be remembered, but very pleasing.

It is a great help to the cook to keep on cards, lists of dishes under such headings as the following: *Desserts that are inexpensive; Desserts that have pleased the family; Desserts that are easy to make.* When in a hurry it saves time to look at a card and see the name of a dessert which may have been almost forgotten. Here is a recipe that will help you out of many an emergency:

Fruit Dumplings

1 can of fruit—peaches, apricots, figs or cherries
1½ cupfuls of pastry flour
1½ tablespoonfuls of baking powder
¼ teaspoonful of salt
(Sifted three times)
Milk to moisten to a soft dough—about ½ cupful

No shortening is required. Turn the fruit into a saucepan which can be closely covered. When the syrup boils the dough is to be dropped from a teaspoon, having it as full as possible. Let these balls of dough cover the top of the fruit and syrup, but leave room enough for them to expand as they rise. Cover saucepan and allow the dumplings to cook for ten minutes, being careful not to lift the lid during that time. Serve dumpling, fruit, and syrup to which may be added a few drops of vanilla, and cream, plain or whipped.

The doubt may be expressed that the amount of baking powder is large, but it is just right to make the dumplings very light. Of course, this is not a dessert to serve very often, but it will be found excellent when one is in a hurry and has only staple articles of food material at hand.

IN the springtime there is probably no dessert which makes the universal appeal that "shortcake" with strawberries does. I mean a shortcake which is a light, rich, biscuit dough, with lots of strawberries, and plenty of cream, plain and beaten.

Individual shortcakes are perhaps more attractive, but the large shortcake cut into pieces for serving is more delicate.

Strawberry Shortcake

(6 servings)

2 cupfuls of bread flour
½ teaspoonful of salt
5 teaspoonfuls of baking powder
2 teaspoonfuls of sugar
4 tablespoonfuls of shortening
¾ cupful of milk
Butter

Mix and sift the flour, salt, baking powder and sugar; with the tips of fingers or with a pastry blender work the shortening into the flour. Add sufficient milk to moisten to a dough which can be handled. Turn onto a floured board; pat and roll to ¼ inch in thickness. Cut into large biscuits, or into two pieces which will fit into the baking pan one is using. Place one upon another, and bake in a hot oven fifteen minutes for the biscuits, or thirty minutes for the larger cakes. Remove from oven, split the pieces, and cover with butter—all you can afford!

Have ready one large box of strawberries, hulled, cut into halves, and sweetened. The amount of sugar used will depend on the sweetness of the berries; they should be allowed to stand in a warm place for an hour or two after adding sugar. To serve, put berries between the layers, and on top. Garnish with whipped cream, and if possible, pass a pitcher of cream to be used or not as desired.

THERE is no dessert which reminds us of "long ago" as does one in the form of custard, soft, or baked. Our grandmothers used pretty cups for baking custard, and the cups, carefully wiped, were served very cold, on the table for "tea."

A baked custard should be smooth like satin when cut. Much of its success depends on the baking, as the

making is simple. There are those who think that heating the milk before adding to the slightly beaten eggs makes the custard smoother, but I have seen custard quite as smooth when made with cold milk. One whole egg or two yolks of eggs will thicken one cupful of milk to a consistency which will be firm when cold; two yolks make a firmer consistency, which, when cold, can be unmolded. One tablespoonful of sugar for each egg, and a few grains of salt, complete the mixture. If vanilla is used one-fourth of a teaspoonful will be sufficient for one pint of milk. The old fashioned way was to grate nutmeg over the top before baking.

The following recipe for a variation is very good:

Baked Date Custards

1 pint of milk
½ cupful of dates, stoned and quartered
2 whole eggs
1 egg yolk
¼ teaspoonful of salt

Heat the milk with the dates, pour onto slightly beaten eggs, add salt, and bake until firm in buttered molds or custard cups. All custards to be baked should be placed in a pan of hot water, and the pan set into a moderate oven (350 degrees). The custards should be firm to the touch, or a knife point come out without any custard adhering to it, before taking from the oven. The water in the pan should never boil, which is a guide as to the oven temperature if you do not have an oven regulator. Twenty to thirty minutes will be required for baking, the time depending on the size and thickness of the cups.

In our part of the country where fruits are plentiful, easily made desserts using fruits are better for the family. Of course, the citrus fruits do not require nor admit of much cooking. Other fruits as peaches, apricots, pears, apples, figs, and prunes, may be cooked the French way in a heavy syrup, flavored with vanilla, until the fruit is soft, but not mushy nor broken. Such fruits combined with cooked rice offer several simple desserts, as the following:

Peach Condé

1 pint of milk
Orange and lemon rind
½ cupful of uncooked rice
¼ teaspoonful of salt
¼ cupful of sugar
6 peaches, fresh or canned

Scald milk with the orange and lemon rind, cut very thin, using two or three strips of orange, and one of lemon rind. Add the washed rice, and cook until the rice is tender. Then stir into this cooked rice the sugar and salt, using a fork for stirring. This rice may be either hot or cold when served. (*Continued on page 26*)

Choicest **FLAVOR** *ingredients are* **AGED 6 MONTHS** *to ripen and mature* **BEFORE** *the blend is sweetened and combined with Clicquot water*

SPARKLING within the glass to delight your guests is this mellower, richer flavor that only Clicquot has achieved. Its secret lies quite simply in the blending of exceptional flavor elements that are *AGED 6 MONTHS* to ripen and enrich the blend *before* it is sweetened or carbonated to give it its tingling life. No wonder so many, many people prefer Clicquot's distinctive flavor . . . the taste that has won it high renown as America's own fine ginger ale.

That EXTRA Something: *Finest of real fruit flavorings. True Jamaica ginger. Mellowed and ripened by Time. Pure Cuban sugar. Sparkling Clicquot water. Bottled, for sanitary reasons, in brand-new bottles never used a second time.*

CLICQUOT CLUB
GINGER ALE
Three delicious blends PALE DRY · GOLDEN · SEC

"What! Prize Jelly for only 5¢ a Glass?"

MRS. F. W. BATEMAN, OF OTTAWA, ILL. (AT RIGHT) PHOTOGRAPHED WITH HER COUSIN, MRS. FLORA BLAKE

. . . . . A master jelly maker, winner of 37 State Fair prizes in the last 2 years, explains to her astonished cousin how she makes perfect jelly at half the usual cost.

BY *Mrs. F. W. Bateman*
FAMOUS ILLINOIS JELLY MAKER

"'Only 5¢ to make a glass of this beautiful jelly? . . . it seems impossible!' exclaimed my cousin, Mrs. Flora Blake.
"So I told her about Certo and the Certo short-boil method of making jelly that requires only one minute's hard boiling for most fruits . . . and for some fruits even less. And I explained that since none of the fruit juice has time to boil off in steam, I often get double the number of glasses that she gets from the same amount of fruit.
"I showed her, too, how the Certo method saves me hours of time. For the one-minute boil makes it possible to put up a complete batch of jelly in only 12 minutes from the time I finish preparing my fruit.
"Again of course, it is this same Certo short-boil method that gives my jellies the full, natural fresh fruit flavor that has won so many prizes . . . 37 prizes in the last 2 years. For with Certo none of this original flavor is allowed to escape in steam.
"So please take a champion jelly maker's word for Certo . . . and try it yourself. Wonderful results cannot escape you if you follow exactly the recipes which you will find in a booklet under the label on every bottle.
"All these recipes have been perfected by Elizabeth Palmer, the famous Certo jelly expert. Follow directions in every detail and you will secure an amazing improvement in your jams and jellies, with a welcome saving of money and time.

★ ★ ★

Mrs. Bateman's Certo-made jams and jellies have won 37 State Fair awards in the past two years.
Certo is pure fruit pectin . . . a product of General Foods Corporation . . . sold by your grocer . . . and used by nearly half the jelly makers in the United States. Try it!

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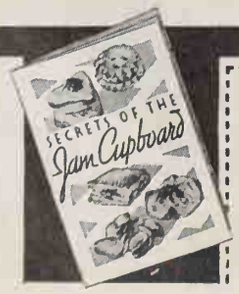
FREE!

"Secrets of the Jam Cupboard" contains marvelous new dessert and salad recipes using jams and jellies. Let us send you this booklet free . . . together with the Certo booklet of 89 recipes for making jams and jellies. Mail coupon!



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Please send this coupon to address above for Miss Palmer's two famous booklets. C (S-5-32)

NAME_____

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PRINT NAME AND ADDRESS . . . FILL IN COMPLETELY

If fresh peaches are used, peel and drop into hot syrup made with 2 cupfuls of sugar and 1 cupful of water cooked together for 10 minutes. Add ½ teaspoonful of vanilla extract and cook slowly until peaches are very tender and can be pierced easily.

On each dessert plate put a mound of the cooked rice; on this place a cooked peach, and cover all with syrup and finally with chopped nuts, using any kind of nut; pistachio nuts are very pretty. Any kind of fruit may be used in this way. The name "Condé" is that of the Prince of Condé, a rich nobleman who used to entertain King Louis XIV. It is a favorite dessert with the French. With pears served in this way, chopped preserved ginger is put over the top in place of the nuts.

The French people cook peaches in a heavy syrup and serve a peach to each person, covering the peach with a puree of fresh raspberries. This is known as a "Peche Cardinal."

ONE of my favorite desserts is made with rice cooked as for a Condé, fruit, and a meringue. Any kind of mold may be used, although a ring or border mold is desirable. Into the mold pack the rice lightly; when this is firm unmold onto a dish which may be set in a fairly hot oven without harm to the dish. Fill center of mold with sliced sweetened peaches, or cooked prunes from which stones have been removed, or sweetened strawberries or raspberries. Cover with a meringue made as follows:

Beat until stiff the whites of 3 eggs, and add a little at a time, beating constantly, ½ cupful of powdered or fine granulated sugar. When all the sugar has been used add a few drops of vanilla. The meringue should hold its shape and be piled onto the rice and fruit, completely covering top and sides. Place in a 325 degree oven and cook from 5 to 8 minutes, lowering the temperature if necessary. Cool and serve.

On a warm day, is there, after all, any dessert more satisfactory than a cold, very cold, soft custard, served in pretty glasses with stiffly beaten cream on top? It was a favorite dessert with our grandmothers.

Soft or Boiled Custard

1 pint of milk
Yolks of 3 eggs
1 whole egg
¼ cupful of sugar
¼ teaspoonful of salt
½ teaspoonful of vanilla
or
¼ teaspoonful of vanilla
and
2 pieces of lemon rind scalded with the milk

Scald milk and pour it over the slightly beaten eggs, sugar and salt. Return to double boiler, and cook, stirring constantly at first, until the

mixture "coats" the spoon, or as one authority says, "veneers the withdrawn spoon."

If gas or electricity is the heat, usually the last five minutes of cooking can be best done by turning off the heat entirely. Strain the custard, and chill it. Add vanilla when cold.

Beat heavy cream until thick, then add sugar and a few drops of vanilla. Two tablespoonfuls of powdered sugar is sufficient to sweeten one cupful of cream, and a few drops of vanilla give a delicate flavor.

Variation of Custard

To the soft custard, as given above, add while custard is hot, 1 tablespoonful of granulated gelatine which has been soaked in ¼ cupful of cold water; when gelatine is dissolved, strain and cool the custard. Line a mold with stale cake cut into strips, or with lady fingers, and pour some of the custard into the mold—not enough to float the cake, however. When the custard is firm, cover with a layer of fruit, any kind; or mixed fruit will be good.

Cover with custard, again let it set, then add another layer of fruit, until the custard has all been used. Set into the refrigerator to become firm. At serving time, unmold, and serve with fruit and syrup, or stiffly beaten, sweetened and flavored cream.

Once in a while we think fondly of an old fashioned dish. I am thinking of a pudding my mother made.

Baked Cracker Pudding

1 cupful of cracker crumbs (Roll any kind of cracker which is not sweet)
3 tablespoonfuls of butter
4 cupfuls of milk
½ cupful of raisins (seeded)
3 eggs
½ cupful of brown sugar
½ teaspoonful of salt
½ teaspoonful of nutmeg
½ teaspoonful of cinnamon

Scald raisins with milk, and pour over the crackers and butter. Let stand until cool, then add eggs slightly beaten, and mixed with sugar, spices, and salt. Pour into a buttered pudding dish, set dish in a pan of hot water, and bake slowly one hour. Serve with a sauce made by creaming together

½ cupful of butter
1 cupful of brown sugar
2 tablespoonfuls of cream
2 tablespoonfuls of cooking sherry or brandy

One should be careful in serving desserts not to have one rich in protein served with meat or fish. Also do not have a custard dessert when cream soup and creamed vegetables have been in the menu. The rule for combinations in a menu is, if one dish is "bland" and smooth, and slips down easily when eaten, the next should be piquant and not so smooth, and should make one's palate take notice!

The little girl who wouldn't eat . . .

JUST SEE HER NOW!

YESTERDAY she only toyed with her food—so no wonder Mother was just a little concerned. But today, Mother has found just the treat. It's a bowl of Rice Krispies and milk. And just watch her eat every mouthful of that good, nourishing cereal.

Kellogg's Rice Krispies fascinate youngsters. Crisp, delicious rice bubbles that actually snap, crackle and pop in milk or cream!

And Rice Krispies are one of the *best* of cereals for children. So tempting, nourishing, and easy to digest. Splendid for the evening meal—they do not overtax like many heavy foods, and so they encourage restful sleep.

Kellogg's Rice Krispies are made with scrupulous care. Spotless ovens. Gleaming machinery. Sunlit kitchens. Never touched by hands! And Rice Krispies are *sealed* in a protective WAXTITE bag which keeps them oven-fresh. Made by Kellogg in Battle Creek. *Quality guaranteed!*

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CHAMPEEN flyers keep fit with Honey Maids.

These graham crackers are crunchy, nutty-flavored and are sweetened with honey. Healthful, nourishing and always *oven-fresh.* We bake them regularly in our Pacific Coast bakeries nearby and seal in their freshness with wax wrappings. Ask your grocer for the money-saving larger package today.

Honey Maid
Grahams

NATIONAL BISCUIT COMPANY
"Uneeda Bakers"

Jams and Jellies to Make in May

ANY woman who has ever done a bit of preserving or canning or jelly-making knows that there is a feeling of satisfaction, of achievement, connected with the work that is present in very few other home-making activities. It is so pleasant to look at a row of chubby jars of jams or jellies sparkling in a sunny window, and know that they will not all disappear at one meal, as is the fashion of most foods that we spend time preparing.

Jelly-making and preserving is so much more interesting since we have learned to do it in small quantities. I must say that the job of canning a hundred or so quarts of fruit is real work, whereas the putting up of a dozen or two glasses of strawberry jam comes practically under the heading of recreation! If you will follow any one of these recipes some fine sunny morning when strawberries are at their best and cheapest, you will agree with me, I feel sure. These are recipes that I have collected and clung to over a period of four or five years. I hope that you will like them and treasure them, as I have done.

Sliced Strawberry Jam

This recipe, which normally takes about 2 quarts of berries, makes 9 or 10 glasses (half-pint size) of fragrant, glowingly beautiful jam which you may serve with pride to family and guests. It requires:

4½ cupfuls of sliced berries, packed solid,
7 cupfuls of sugar
½ cupful of liquid pectin

Remove stems from fully ripe strawberries. Cut small berries in halves lengthwise, large berries in quarters. This permits the sugar to permeate the berries quickly, so that long cooking and consequent loss of flavor is avoided.

Measure the berries and sugar into a large kettle (a 6- or 8-quart kettle is recommended, to permit a full rolling boil without boiling over); mix, and put over a hot fire. Bring at once to a full rolling boil, and boil hard for 5 minutes, stirring all the time. Remove from the heat and stir in the liquid pectin, then stir and skim alternately for just 5 minutes; this is to allow the syrup to cool slightly, so that the berries will not float to the top of the syrup. Pour quickly into hot, scalded jelly glasses, and cover at once with a thin film of hot paraffin. When cool, pour on more hot paraffin to make a covering about ⅛ inch thick. Wipe glasses carefully with a damp cloth, label neatly, cover either with lids or

BAVARIAN PUDDING
as **CHEF MOULIN** *of the* Hotel St. George *makes it*

THE Hotel St. George in Brooklyn is famous for its food. And one of the most popular desserts Chef Moulin serves is this Bavarian Pudding flavored with *Burnett's pure vanilla.*

Bavarian Pudding St. George

1½ cups milk
1 tbsp. gelatine
½ cup powdered sugar
¼ cup cream
1 tsp. *Burnett's Vanilla*
2 egg whites

Dissolve gelatine with a little of the milk. Scald the rest of the milk with half the sugar. Remove from fire, add gelatine and stir until dissolved. Cool. Add whipped cream and vanilla. Fold in the beaten egg whites with the rest of the sugar. Pour into mold and chill in refrigerator until set. Unmold, garnish with berries, and serve with vanilla or fruit sauce. Makes 6 servings.

Burnett's Vanilla makes *all* desserts better. Send ten cents for "Doubly Delicious Desserts," a recipe book full of good things that are easy to make.

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To Hang Up Things
You can get MOORE PUSH-PINS 2 sizes, and MOORE PUSH-LESS HANGERS, 4 sizes, at all Hardware and Stationery Stores. Easy to use. Won't mar walls.
10c. a packet
Moore Push-Pin Co., Philadelphia

with circles of heavy waxed paper held on with rubber bands (the jam will all be eaten before the rubber loses its elasticity!) and store in a cool, dry place.

When you want to serve something especially good some day, turn a glass or two of this jam into a bowl, whip with a fork until it is soft, and pour over vanilla ice cream just before serving. It is delicious.

Pineapple and Strawberry Jam

2 cupfuls of crushed ripe strawberries
2 cupfuls of crushed pineapple (1 No. 2 can)
7 cupfuls of sugar
½ cupful of liquid pectin

Crush the strawberries thoroughly after stemming. Measure the berries and the pineapple into a large kettle, add the sugar, mix thoroughly, and bring at once to boiling. Boil hard for just 1 minute, stirring constantly; remove from fire and stir in the liquid pectin, then stir and skim alternately for just 5 minutes. Pour quickly, and cover with paraffin as directed above. Fresh pineapple may be used instead of the canned variety, first cooking it until tender with just enough water to keep it from burning.

Have you ever made strawberry jelly? It is delightful. The recipe that follows may be used also for making blackberry, raspberry and loganberry jelly when those fruits are ready for use. Ordinarily about 3 quarts of berries are required. By the way, if you have wondered how to make pomegranate jelly, this is the recipe to use. I bought a quart bottle of pomegranate juice at a roadside stand near Terra Bella, California, this past week, and have made it into delicious ruby jelly. I'll remind you of this again next fall when pomegranates are in season.

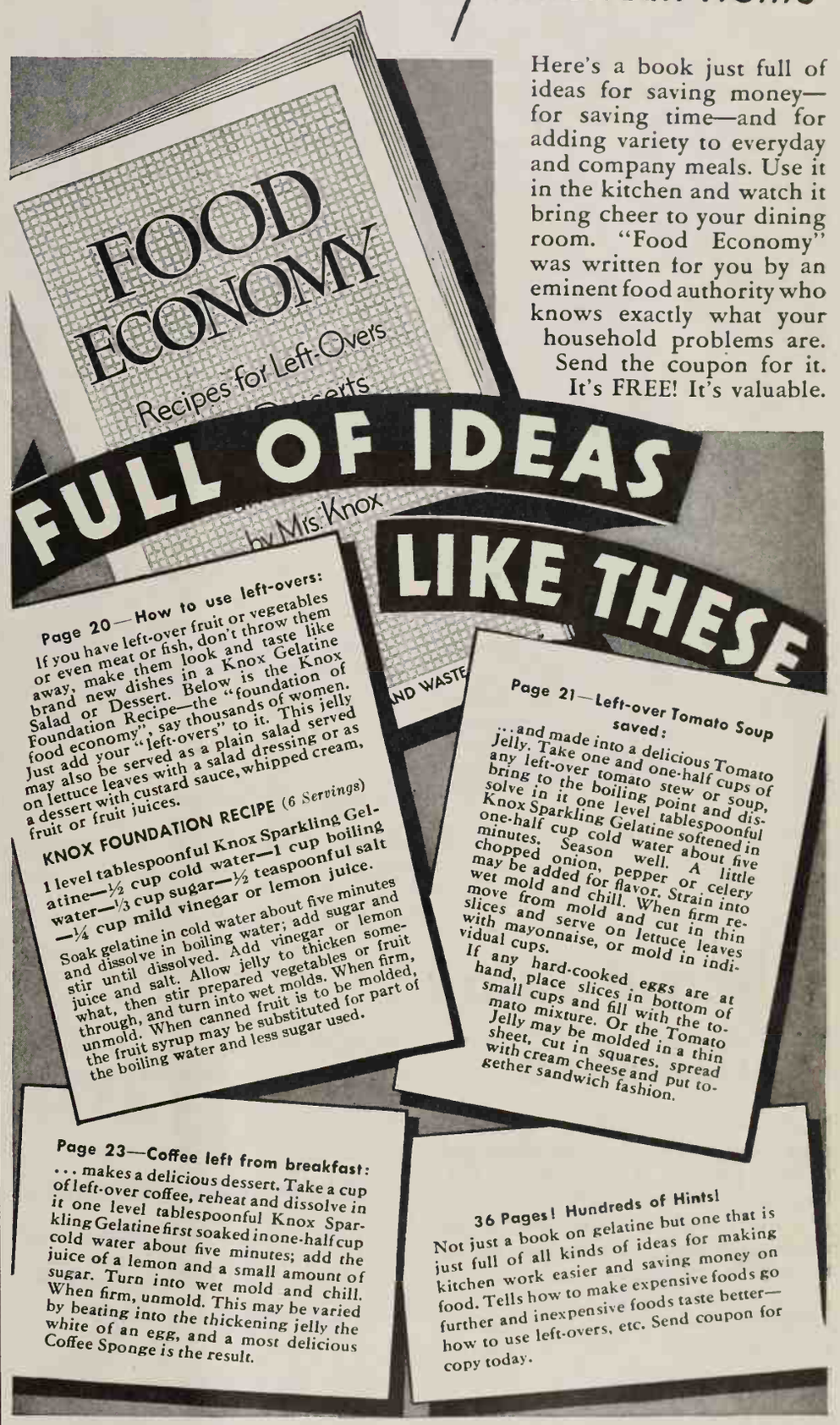
Strawberry Jelly

4 cupfuls of berry juice
7½ cupfuls of sugar
1 cupful of liquid pectin

Crush the berries very thoroughly and let drip through a cotton flannel jelly bag. Do not squeeze, and do not let the juice drip over night as uncooked juice ferments quickly. Measure the juice and sugar into a large kettle, stir, and bring to boiling. At once add the liquid pectin, stirring constantly; bring again to a full rolling boil and boil hard exactly ½ minute. Remove from the fire, let stand just 1 minute, skim, and pour quickly into hot scalded glasses. Cover with paraffin as usual. This makes about 11 half-pint glasses of jelly.

Have you a range, either gas or electric, with automatic oven control? If you have, you are fortunate all the year round, of course, and when it

THIS BOOK
Should be in every American Home


FOOD ECONOMY
Recipes for Left-Overs
FULL OF IDEAS
by Mrs. Knox
LIKE THESE
Page 20—How to use left-overs:
If you have left-over fruit or vegetables or even meat or fish, don't throw them away, make them look and taste like brand new dishes in a Knox Gelatine Salad or Dessert. Below is the Knox Foundation Recipe—the "foundation of food economy", say thousands of women. Just add your "left-overs" to it. This jelly may also be served as a plain salad served on lettuce leaves with a salad dressing or as a dessert with custard sauce, whipped cream, fruit or fruit juices.
KNOX FOUNDATION RECIPE (6 Servings)
1 level tablespoonful Knox Sparkling Gelatine—½ cup cold water—1 cup boiling water—⅓ cup sugar—½ teaspoonful salt —¼ cup mild vinegar or lemon juice.
Soak gelatine in cold water about five minutes and dissolve in boiling water; add sugar and stir until dissolved. Add vinegar or lemon juice and salt. Allow jelly to thicken somewhat, then stir prepared vegetables or fruit through, and turn into wet molds. When firm, unmold. When canned fruit is to be molded, the fruit syrup may be substituted for part of the boiling water and less sugar used.
Page 21—Left-over Tomato Soup saved:
...and made into a delicious Tomato Jelly. Take one and one-half cups of any left-over tomato stew or soup, bring to the boiling point and dissolve in it one level tablespoonful Knox Sparkling Gelatine softened in one-half cup cold water about five minutes. Season well. A little chopped onion, pepper or celery may be added for flavor. Strain into wet mold and chill. When firm remove from mold and cut in thin slices and serve on lettuce leaves with mayonnaise, or mold in individual cups.
If any hard-cooked eggs are at hand, place slices in bottom of small cups and fill with the tomato mixture. Or the Tomato Jelly may be molded in a thin sheet, cut in squares, spread with cream cheese and put together sandwich fashion.
Page 23—Coffee left from breakfast:
... makes a delicious dessert. Take a cup of left-over coffee, reheat and dissolve in it one level tablespoonful Knox Sparkling Gelatine first soaked in one-half cup cold water about five minutes; add the juice of a lemon and a small amount of sugar. Turn into wet mold and chill. When firm, unmold. This may be varied by beating into the thickening jelly the white of an egg, and a most delicious Coffee Sponge is the result.
36 Pages! Hundreds of Hints!
Not just a book on gelatine but one that is just full of all kinds of ideas for making kitchen work easier and saving money on food. Tells how to make expensive foods go further and inexpensive foods taste better—how to use left-overs, etc. Send coupon for copy today.

Here's a book just full of ideas for saving money—for saving time—and for adding variety to everyday and company meals. Use it in the kitchen and watch it bring cheer to your dining room. "Food Economy" was written for you by an eminent food authority who knows exactly what your household problems are. Send the coupon for it. It's FREE! It's valuable.

KNOX *is the real* GELATINE

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comes to canning you are especially favored. I would advise you not to try oven-canning unless you have the automatic control. There are too many chances for failure, due either to over-cooking or under-cooking. Here are the directions for canning rhubarb by this easy method, so that you may serve rhubarb pie at any time of year.

Oven-Canned Rhubarb

Wash fresh, tender rhubarb (do not peel it) and cut into short lengths by placing several stalks on a board and slicing through them all at one stroke. Directions usually given say to cut rhubarb in 2-inch lengths, but I much prefer cutting it in about ½- or ¾-inch lengths, to avoid the long "strings" too often found in this fruit (or is it a vegetable?). Measure the rhubarb into a baking dish, and add 1 cupful of sugar for each 4 cupfuls of rhubarb. Cover and bake at 350 degrees for 30 to 35 minutes, or until the rhubarb is tender but still keeps its shape. Turn off the oven heat. Pack the rhubarb at once into hot, scalded jars, to within 1 inch of the top. Put new, scalded rubbers in position, "paddle" the fruit, that is, run a scalded knife blade or spatula down inside each jar several times, to remove air bubbles. Adjust the jar lids loosely, and place the jars at once on the racks in the heated oven, set at 250 degrees, placing the jars about 2 inches apart, so that there will be good circulation of heat between them. If quart jars are used, place them on the lower rack; if pints are used, both racks may be filled. It is a good idea to set the alarm clock for the time allowed, which is 20 minutes for an oven containing quart jars, or 15 minutes for pints. At the end of this time remove jars from the oven and finish sealing immediately. Cool and store.—Genevieve A. Callahan.

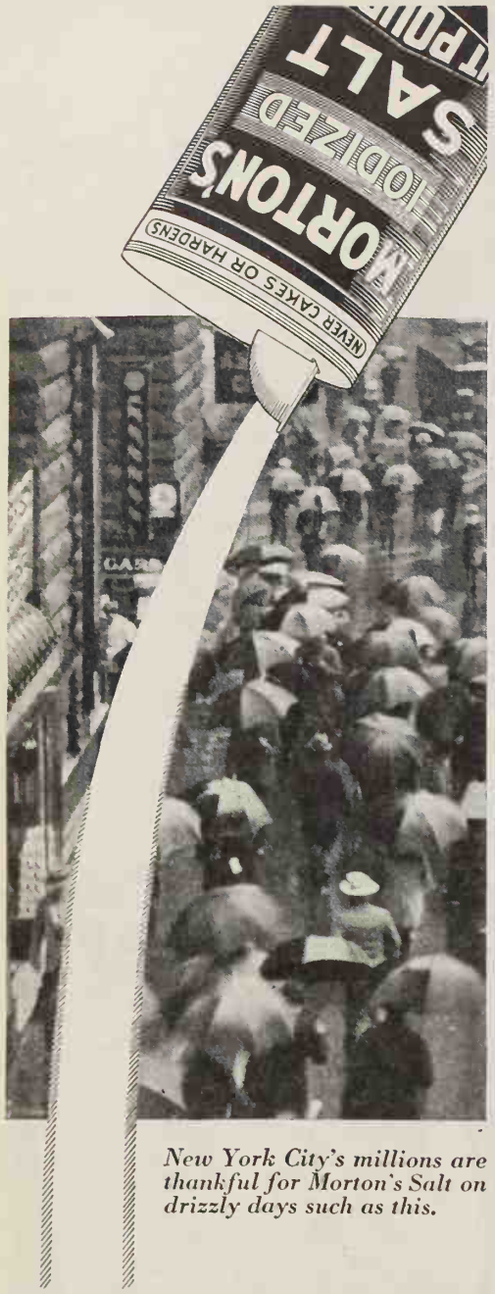
New Neighbors

TODAY new neighbors moved into
The cottage next to mine,
With sound of saw and hammering,
Gay hues of paint and papering
And curtains crisp and fine.

Today new neighbors moved into
The honeysuckle vine,
With feathers, straw and bits of string,
Gay runs and trills and warbling
Of purest notes divine.

Tonight I make a new moon wish
For neighbors blythe and gay:
May jobs be steady, worms be fat,
May no depression or stray cat
Bring worry and dismay!

—Nelly Berry



New York City's millions are thankful for Morton's Salt on drizzly days such as this.

When it rains it pours

Does your husband grumble on rainy days because the table salt won't pour? Then change to Morton's Iodized Salt and watch his face break into smiles! Made with cube-shaped crystals, which tumble off one another instead of sticking together like the flake crystals of inferior salts, it pours every bit as freely in damp weather as it does in dry. This famous salt also protects against simple goiter in children of school age.

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And, as you enjoy it, you may rest assured that it is pure and healthful for your whole family.

Amaizo Golden Syrup was the first syrup to be given official acceptance by the American Medical Association, and it is also approved by Good Housekeeping Institute.

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Amaizo Crystal White Syrup is another Amaizo product of identical quality and purity, but used particularly in cooking where its crystal clearness makes it especially desirable.

All grocers sell these syrups in cans of convenient sizes, identified by the Amaizo name and gingham background design.

AMERICAN MAIZE-PRODUCTS COMPANY

New York *Chicago*

My Favorite Company Dinner

I read with envy menus for company dinners beginning, "The day before the dinner—" for at our house there is seldom any preparation the day before. Lucky am I if I have time to powder my nose and put on a clean tablecloth before company arrives.

My husband is an instructor in a Pacific Coast university and he is more than blessed with the spirit of the hospitable West. Whoever happens into his office in the late afternoon receives an invitation to dinner, whether he is a lonesome student in need of encouragement, a fellow instructor whose wife is away, or the bachelor head of the department.

The first time the phone rang at 5:30 and my very new life partner announced cheerfully, "I'm bringing Mr. X home to dinner dear. He's a good fellow so don't go to any extra trouble," I gave one agonized glance at two small chops which were to have been the basis of our meal, and wept! Now, I answer with equal cheerfulness and fly for my emergency shelf.

In a small college town where late market deliveries are unknown and where an instructor's salary does not cover many juicy T-bone steaks under any circumstances, I have had to construct lightning meals out of cans, usually revolving around what one of my friends calls, "Jerry's famous creamed something-on-something."

Sometimes one is lucky enough to have a pie or cake for dessert or fresh vegetables prepared, but if you are caught, as I often am, with nothing prepared, here is a typical menu which can be cooked "from scratch" in thirty minutes.

Menu

Tomato Juice Cocktail — Salt Wafers
Creamed Crab on Hot Biscuit
French Fried Potatoes — Buttered Peas
Lettuce Salad, Company Dressing
Bread and Butter
Hot Gingerbread — Coffee

Preparation

1. Turn on oven and put two eggs on to boil.
2. Mix gingerbread. A quick recipe:

1 cupful of molasses
½ cupful of boiling water
2¼ cupfuls of flour
1 teaspoonful of soda
1½ teaspoonfuls of ginger
½ teaspoonful of salt
4 tablespoonfuls of melted butter or other shortening

Add water to molasses. Mix and sift dry ingredients, combine mixtures, add butter, and beat vigorously. Pour into buttered muffin pans and bake 20 to 25 minutes in a moderate oven (350° F).

keep Regular FOR HEALTH!
MAMIE: Gee, you look sweet this morning. Had another facial?
MADGE: Nope. I'm eating Post's Bran Flakes for breakfast these days.

Nowadays no one needs to be told that irregularity—faulty elimination, to speak frankly, commonly caused by lack of proper bulk foods—can make one feel, *and look*, out of kilter. Oftentimes this widespread trouble may even lead to serious and expensive ailments.

That is why so many people are eating Post's Bran Flakes every day. It keeps them *regular* because it provides the needed bulk lacking in so many modern diets. In these flakes you get the helpful elements of whole wheat: iron, phosphorus, vitamin B, and the stimulating outer coat of the grain—an easy, natural regulator.

Crisp-toasted and nut-brown, Post's Bran Flakes is a delicious breakfast treat with cream or milk. Try it for two weeks, every morning—and see if you don't notice a marked improvement.

Cases of constipation, due to too little bulk in the diet, should yield to Post's Bran Flakes if eaten regularly each day. If your case is abnormal, consult a competent physician at once and follow his advice

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POST'S BRAN FLAKES

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a new goodness

In the Orient, American and English hostesses have long known of the firm, white, succulent goodness of the King Crab. King Crab is good for you, too, because it has a definite alkaline reaction on your body. Now you can have its delicious flavor . . . brought to you in lacquered, air-tight tins, packed by modern American machinery, from the icy-cold waters of the North . . . at your grocer's, now! Ask for King Crab tonight. Here is one fine sea food that is inexpensive, too.

For those warm, lazy spring days . . .
King Crab Apple Surprise

Core eight large apples and place in baking dish. Cover bottom of dish with boiling water. Bake apples without sugar in hot oven (400° F) until soft, but firm. Remove from oven. Chill. Flake 1 tin King Crabmeat and mix with chopped Maraschino cherries. Fill apple centers with mixture. Garnish. Serve on lettuce leaves with French dressing. For eight people. And how they will like it!

Genuine North Pacific Japanese King Crabmeat is packed under the following leading fancy brands: Three Diamonds, Namco, Geisha, Blue Flag and Sakhalin. Sold at all good grocers.

JAPANESE *deep sea* CRABMEAT

3. Wash lettuce and place on clean cloth to drain.

4. Peel potatoes, and put a generous amount of shortening in frying pan to melt. While it is heating, cut potatoes in shoestrings or lattice shape or crimp with one of the fancy cutters on sale at any hardware store. Fry potatoes a few at a time in hot fat. When browned, drain, set in a dish on back of stove and sprinkle with salt. The shortening remaining is good so save it for next time.

5. While potatoes are cooking, mix biscuit by this quick method:

2 cupfuls of flour
4 teaspoonfuls of baking powder
¾ cupful of sweet milk
1 teaspoonful of salt
3 tablespoonfuls of melted shortening

Sift dry ingredients three times. Add melted shortening to milk. Mix the liquid and dry ingredients to make a soft dough. Place dough on floured board or canvas, knead slightly to improve texture, roll out and cut. Bake 12 to 15 minutes in a hot oven—450 degrees. (Put in to bake after gingerbread is taken out.)

6. Make 1½ cupfuls of medium white sauce, add a small can of flaked crab meat, a minced pimiento or a minced green pepper. A small can of mushrooms may be added if desired. Season well.

7. Open can of peas into saucepan. Add a tablespoonful of sugar, salt to taste, a dash of pepper, a small lump of butter, and a little cream if desired.

8. For salad dressing: Chop the 2 hard-cooked eggs, a pimiento and several pickles (sweet) and a few olives if desired. Add equal parts of salad dressing and tomato catsup and thin with sweet or sour cream.

9. Arrange lettuce on plates and add dressing.

10. Set table, cut bread, etc.

11. Open one or two cans of tomato juice and pour into cocktail glasses. Salt and lemon may be added. I always keep several cans in the refrigerator for just such emergencies.

12. When gingerbread comes out of oven, split gems crosswise, place marshmallow in center and replace top.

13. Start coffee percolator.

Variations

Hot gingerbread seems to be a universal masculine favorite but if this seems too much trouble, a simple but tasty dessert may be made of sliced oranges sprinkled with powdered sugar and coconut. Substantial salads may be made from cans of mixed vegetables or mixed fruit, combined with any fresh vegetables or fruit on hand. Marshmallows and nuts may be added to the fruit.

Canned chicken, chipped beef or tuna make good creamed dishes and may be served on toast if the hostess does not wish to make biscuit. Welsh

DO YOU COOK FOR A MAN?

If he talks about his mother's cooking instead of yours, try seasoning the things you cook with A. 1. Sauce . . . Recipes with every bottle.

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RUBBER GLOVES 3 Pairs for $1
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An entirely new type of rubber gloves, 90% Pure Rubber. So light and thin, you scarcely know you have them on! Ideal for protecting hands while working in the garden, dishwashing, dyeing, and all household tasks. Double the wear of ordinary rubber gloves. Neat fitting with tapering fingers, extra long wrists. Variegated colors, red, blue, green, yellow, orange or white. Regular 50c value. **Introductory price, 3 prs. for $1.00.** Specify size: 7, 7½, 8, 8½. **Money back guarantee.** Send $1 00 to **Pacific Balloon Co.**
3570 West 1st Street ∾ Los Angeles, Calif.

rarebit or creamed eggs may be used instead of meat.

Boiled rice is a good substitute for potatoes and any canned vegetables heated and well seasoned may be easily and quickly served.

Whatever you serve, don't serve a boiled cook! Take time to powder your nose and smooth your hair. Greet your guest with an unflustered smile, and never spoil the dinner with excuses. Make him feel it is a pleasure and not a bother to have him and he will go away with pleasant memories of more than the food. And then when your husband tells you again what a good pal and sport you are, isn't that sufficient pay for any woman? —Marjorie H. Bryant, Palo Alto, California.

Camp Cooking

(*Continued from page 18*)

"Sop" the biscuits in this grease, and poke them around in the oven, close together, working from the "high" side of the oven down to the pool of grease. (If you are "fancy" you can roll the dough out on a floured piece of canvas spread over a kyack—using a bottle for a rolling pin and the lid from a baking-powder can for a cutter.)

By now the fire should have plenty of coals and the lid be perhaps red hot. Place the lid on the oven, rake hot live coals—*but no ashes*—into the shovel, and cover the lid evenly with them. (Ashes on the lid insulate it from the heat of the coals.) Remove several shovelfuls of ashes and coals, pile them up where the heat of the fire cannot affect the baking, and set your oven down on them, working the legs down into the coals. As the baking proceeds, turn both oven and lid occasionally to distribute the heat evenly. Your difficulty will probably be to get the top hot enough while not burning the bottom. A burning brand or two on the top will keep the coals glowing, while the oven may be removed from its bed of coals during the last minutes of the baking, or, if a strong wind is fanning them to too great heat, the windward side may be banked with a shovelful of dirt. In some twenty minutes your biscuits should be ready. If they're good, don't be surprised if your old Stetson suddenly seems too small. If they're not—"practice makes perfect," so "try, try again."

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Springtime in Yosemite

Travel Editor, Sunset Magazine:

We are a bit undecided as to whether we should take our vacation early or late this year, for we want to visit Yosemite Valley. What would be the best time in your opinion? Have you any booklets descriptive of Yosemite we might have?—S. P., Sparks, Nevada.

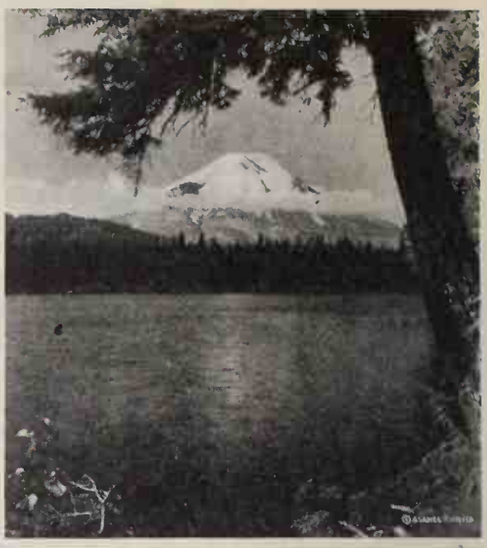
What a difficult question you have asked! Yosemite is so beautiful at any season in the year that one can hardly recommend one against the other. However, spring in Yosemite will mean added attractions this year, for record snowfall in the mountains means that the waterfalls will be more magnificent than they have been in years. Wildflowers are already blooming in the foothills, creeping higher up the mountains day by day, and by the time you receive this May issue they will have covered the country in a blaze of color. You will also be interested to know that at present a discount of ten per cent off the daily rates will apply on all stays of one week or longer at The Ahwahnee, Yosemite Lodge, Camp Curry, Glacier Point Hotel, and Big Trees Lodge. The booklets for which you ask have been sent.

Jasper Park

Travel Editor, Sunset Magazine:

If we make the trip to Jasper Park on our way to Alaska this summer, how much extra time would we need? Could we make it in three weeks? Isn't it just an over-night run from Jasper to Vancouver? Any booklets on Jasper Park will be helpful, too.—R. D., Medford, Oregon.

Do plan on three weeks so that you may really enjoy your cruise to Alaska and the side trip to Jasper Park. From Vancouver it is 24 hours by train to Jasper, through the beautiful Fraser River valley, past the branches of the Thompson River, and with a view of Mt. Robson, the highest peak in the Canadian Rockies, thence along the Athabaska River and into the Park. Jasper Park Lodge offers one of the finest of natu-



Mt. St. Helens from Spirit Lake in the Evergreen Playground. Reached via highway from Longview.

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Longview, home of mammoth lumber and paper industries, points the way to Mount St. Helens, Spirit Lake, the Columbia River, sunny ocean beaches. Tacoma is the gateway to sublimely beautiful Rainier National Park with The Mountain towering miles high, perpetually snow clad.

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You'll go abroad . . . to Canada (there is no red tape at the international boundary). Vancouver, the hub of Canadian wonderlands, has much of interest—Stanley Park, Grouse Mountain Chalet, deep, rustic Capilano Canyon.

Victoria charms you with the atmosphere of Old England. No traveler forgets Mr. Butchart's Sunken Gardens, the sky-high ride over Malahat Drive or the Parliament Buildings of British Columbia.

From the cities of the Olympic Peninsula splendid highways radiate to famous North Pacific Ocean beaches, take you fishing, horseback riding . . . offer you trails and 2,000,000 acres of untamed scenic beauties to explore.

The whole of the Evergreen Playground is a grand, invigorating vacation land. Plan your trip now! Two weeks is sufficient time . . . you'll stay longer if you can.

Mail the coupon for booklet, maps and details.

NOTE: *Your eastern friends can come West or return East* THIS SUMMER *via the* EVERGREEN PLAYGROUND AT *NO EXTRA FARE. Include their names and addresses in your request for the booklet.*

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ral golf courses in addition to mountain climbing and motoring in the heart of the Rockies. Excellent accommodations are had at the Lodge, and the booklet we have sent will give you information on rates.

Leaving Jasper your route to Prince Rupert leads through one of the most picturesque portions of Canada—old frontier trading posts such as Prince George and Hazelton; Vanderhoof, New Hazelton, and Rocher Deboule, the fallen rock which, in Indian legend, barred the salmon from going higher up the Bulkley River. Below is the awe-inspiring Bulkley Canyon and to the south the Seven Sisters Mountain; westward the village of Kitwanga, with its totem poles lining the bank of the Skeena River which finally widens to majestic breadth. Fishing fleets and quaint little villages line the banks of the Skeena, and suddenly Prince Rupert is reached. This is a 30-hour run by train to connect with the cruise ship on which you will continue to Alaska up the inland passage.

May Time is Lei Time

Travel Editor, Sunset Magazine:

Everyone seems to be talking about vacation. I realize that it is time I, too, began planning for the trip I wish to take to Hawaii this summer. Can you send me any booklets or information that might be helpful? Will there be any special tours to the Islands this summer? What is there to see and do in Hawaii? Any information that will help me to formulate my trip will be appreciated.—M. deC., Olympia, Washington.

Information has just come to our desk on "The Travel Sensation of the Year." Two spring excursions will be made to Honolulu on the "Malolo." The round trip fare, first class, will be only $150, including room and meals on the steamer. The first excursion sails from San Francisco May 14, Los Angeles May 15; returning to Los Angeles May 27 and San Francisco May 28. The second excursion sails from Los Angeles May 27, San Francisco May 28, and returns to San Francisco June 9. If these sailing dates do not suit your convenience, it is possible to take other ships sailing at various intervals. You will also be interested in the all-inclusive tours that are offered to Hawaii. These tours include not only round trip transportation, meals, deck chair and steamer rug between mainland and Honolulu and return; but also taxi to and from the pier and hotel, and hotel and meals in Honolulu, together with sightseeing and inter-island transportation.

One tour, for example, sails from San Francisco and makes the round trip in three weeks, allowing seven days in Hawaii. The sample itinerary will give you some conception of the

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Romance and excitement are riding the trails that lead over the sky line in Glacier Park. Come on back to Nature this summer—climb a Rocky or a glacier, fish, golf, explore, or just be royally lazy. It's a new experience—a new vacation. Summer fares to Eastern cities via Glacier Park are lowest ever. Write Great Northern Travel Headquarters:

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varied interests, and the way in which to spend your time in Hawaii. You sail from San Francisco on Wednesday noon, arriving in Honolulu the following Wednesday. In the seven days spent in the Islands there is time to make the famous "Circle Tour" of Oahu Island by auto; time to motor to Mt. Tantalus; to make the trip to Hilo, Hawaii; to spend the night at Volcano House; and to see Honolulu and do some souvenir shopping. Your ship leaves Honolulu at noon on the following Wednesday, arriving in San Francisco one week later.

A recent news flash from Hawaii tells us that a new section of the Island of Oahu, on which Honolulu is located, has just been opened for sightseers with the completion of the Kalanianaole Highway. Contrary to the usual palm fringed shores, this highway skirts the southeastern tip of the island through old Hawaiian fishing villages, and a rugged country laced with ancient lava flow and skirting a rocky coastline. The highway passes a novel surf geyser, and offers fine marine vistas. Descriptive booklets further outlining the scenic attractions of Hawaii have been sent to you.

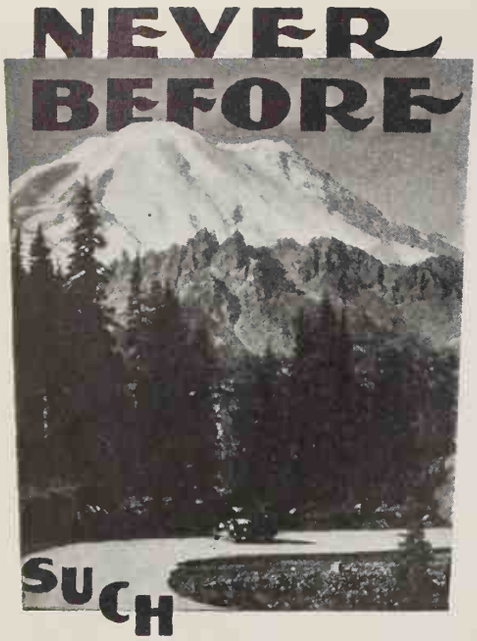
Water Boulevards

Travel Editor, Sunset Magazine:

I am planning a trip to England, and I have heard a lovely trip may be had via the St. Lawrence River to England. Do you have booklets or information on this route? Regarding the matter of money, would a letter of credit on some English bank be best? Should I use travelers' checks for the journey? What amounts would be convenient? Is United States money acceptable in Canada? Or would it be necessary to have Canadian money also? How much baggage is allowed, and could it be checked through to Liverpool or destination?—M. S. R., Yakima, Washington.

Have you ever heard of a water boulevard? That is just what the St. Lawrence Gulf route to Europe may be called. The steamer sails from Montreal, the French-speaking metropolis of Canada; or you may board the steamer at Quebec, famous old town of French atmosphere and tradition. Twelve hours after your ship leaves Quebec you are still in sight of little villages along the shores of the St. Lawrence. Forty-eight hours out and you are still seeing headlands and fishing schooners. By the time you reach the Atlantic (about a thousand miles from Montreal), you have acquired your "sea legs," and you scarcely notice the transition from river to sea. A few days more and you stand at the doorway to Europe! Your entire trip requires but eight days, two of these being on inland waters within sight of land.

A letter of credit on some English bank would be convenient, but travelers' checks for expenses throughout



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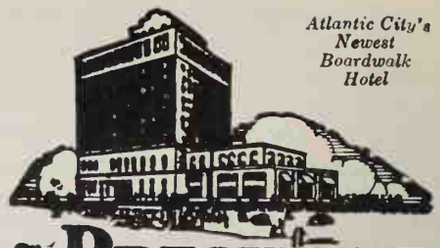

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the trip would be even more convenient. These checks are issued in denominations of tens, twenties, fifties, and hundreds, the smaller denominations being generally more useful, in our opinion. United States money is acceptable in Canada at par.

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"Enjoying England" is the name of an interesting little 60-page book contributed by "an American in London." This book will make fascinating reading for those lazy days at sea, and since England is your destination, we are happy to send you a copy.

Through the Royal Gorge

Travel Editor, Sunset Magazine:

I shall be visiting friends this summer in Denver, making the trip there by train. I thought it might be interesting, since I shall be gone over a month, to make some side trips. Could I not go one way via El Paso so that I might visit the Carlsbad Caverns? Any suggestions you can give me that might help to make this trip more interesting will be appreciated.—F. S., San Rafael, California.

With plenty of time and an inclination to see some of the points of interest along your route, you may look forward to an enjoyable trip to Denver. Why not purchase a round trip ticket to Denver via the Royal Gorge, returning via El Paso? This will afford you the pleasure of a variety of side trips. From San Francisco your train takes you to Merced, and from there by motor coach to Yosemite Valley, thence over the Tioga Pass to Lake Tahoe, where you board the train again to continue to Denver, going through the beautiful Royal Gorge en route. El Paso will be a stop, then, on your return, and this will give you an opportunity of making the day's side trip (by motor coach) to the Carlsbad Caverns. From El Paso your route continues west along the Apache Trail, which lies between Globe and Phoenix, a splendid modern highway following the old trail used by the Apache Indians, and traversing a region of strange and primitive beauty. You may leave your train at Globe after breakfast, making the trip over the Apache Trail by motor coach, and arrive at Phoenix in time for dinner. At Phoenix you board your train for the return journey to Los Angeles.

Booklets descriptive of these trips have been sent.

C

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Promised Lands

(*Continued from page 17*)

group of newcomers, with entirely different dreams launched a new adventure of the soil, near Cloverdale. This was the French-American Colony, composed of vineyardists, who saw in the rolling hills of the Russian River Valley a replica of the grape growing region of the Gironde.

They were followed in 1881 by another group, known as the Italian-Swiss colony, which founded Asti, by the Russian River, a new world model of old Asti in northern Italy. The new colony was launched under the guiding genius of two remarkable pioneers, Andrea Sbarboro and Pietro Rossi, and through their efforts it overcame almost unsurmountable obstacles and became in time one of the unique institutions of the West.

Andrea Sbarboro was in the building-loan business in San Francisco when he became concerned over the plight of many of his countrymen who had come to California as a promised land and had been unable to find adequate employment. He conceived the plan of establishing the newcomers on the land, where they might till the soil, and finally secured fifteen hundred acres on the Russian River to found his colony.

Pietro Rossi had recently come from Piedmont, Italy, where he had gained an expert knowledge of viticulture. So it was decided that the Italian-Swiss colony should be one vast vineyard. Cuttings of the finest grapes from Europe were imported. On the smiling hillsides overlooking the Russian River they flourished even better than they had in France and Italy.

BUT troubles beset the sons of Italy who settled along the Russian River, even as they had dashed the hopes of the Russians, the English and the Spanish settlers. When the first grapes were ready for market, there were no buyers except at prices so low that they meant inevitable bankruptcy for the colony.

Undaunted, the colonists crushed their grapes and made wine, hoping for better returns for their labors from wines. Once more their hopes were shattered, for when the wines were ripened, wine dealers refused to handle the new and unknown wines of California.

That was almost the last straw, but the colonists decided eventually to take their wines to market personally. They established agencies in New York, New Orleans, Chicago and other large cities, where they sold their own products, direct from the soils of the Russian River Valley.

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THE feature travel article in the June SUNSET is by Ruth Taylor White of Sunset "Kitchen Cabinet" fame. She recounts her trip to the Hawaiian Islands. *Watch for it!*

For Your Boy This Summer

A health-giving, outdoor experience under ideal climatic conditions in an excellent private camp. Some parents regard the health benefits alone as sufficient to warrant the cost of a summer at Lokoya. Other parents feel Lokoya's great contribution to be in personality development, while others place highest value upon the swimming and other skills acquired. The boys, of course, think primarily of the good times.

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Post Office.....

This time fortune favored them, and in a few years, the Italian-Swiss Colony had become one of the most prosperous commercial ventures in the West. Its lovely vineyards spread over thousands of acres of rolling hills, as lovely a landscape as is to be seen in the land. At Asti, the colony built the largest wine vat in the world, a veritable reservoir of wine, holding 500,000 gallons. The products of the colony repeatedly took first prizes at international competitions in Europe and visiting notables and royalty journeyed to Asti to visit the famed vineyard, then the most extensive in the world. And all about the holdings of the colony were other vineyards, nurtured by newcomers, mainly from Italy and France, who turned this entire section of the Russian River Valley into one vast vineyard.

Two disasters were yet to confront the Italian colonists on the Russian River. One was an epidemic of the dread phylloxera which destroyed thousands of acres of vineyards. Barely had these vines been replaced with resistant varieties, when the national prohibition act put an end to the wine market of the country. In many parts of the land, grape growers uprooted their vines. But not the colonists on the Russian River. They clung to their beloved vineyards, curtailed their expenses, and derived a precarious living from the sale of fresh grapes.

One day recently I was talking with Robert and Edmund Rossi, sons of Pietro Rossi, who are now carrying on his work as managers of the Italian-Swiss Colony. We had been reviewing the parade of the nations in the history of the Russian River Valley. When we concluded, I asked, "Well, which nation is finally going to own the Valley?"

"Oh, the Italians," one of the brothers replied, quickly. "They love the soil and know how to till it with their own hands. They have their little gardens and they live carefully. They know how to hold on through hard times. They've done it many times before."

So, to the sons of Italy, good Americans now, goes this Promised Land on the Russian River, where the men of many nations struggled and failed.

IT'S A GOOD IDEA ~

to fertilize your snapdragons with commercial plant food a week after you put them in; then they will mature quickly and withstand the rust

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SM532

OUTDOOR LIFE in the West

By J. P. Cuenin, *Western Sportsman*

YEARS ago when Westerners thought of fishing they considered only trout, and a large majority of them still fish only for trout. Where there are black bass to be found, the angler who confines his efforts entirely to trout is missing opportunities for some excellent sport, for Mr. B. Bass is a fine game fish, one of good flavor for the table and exceedingly interesting in his habits. I say *HIS* habits, for the male of this species is the one that has commendable habits, while the female is a gadabout with no thought of anything but eating and having a good time.

Those who think that the present day flapper is something new have evidently overlooked the female black bass. She came out for women's rights many generations ago and won her fight, for aside from laying the eggs she does absolutely nothing around the home. Old Man Bass is the home maker and the sole provider and guardian of the young.

WHEN spring arrives the male bass begins to think of raising a family, and when the temperature of the water rises to a point close to 60 degrees he goes house-hunting. What he is seeking is a bed of clean gravel, but if this cannot be found in the lake, pond, river or slough where he lives, then, being a resourceful chap, he proceeds to make what he wants. If there is no clean gravel in his territory he will go to work on an area where the gravel is covered by sediment, and within 24 to 48 hours he cleanly sweeps with his tail all mud from the selected spot, where he will build his nest. This nest is usually from two to three feet in diameter and a few inches lower in the center than on the sides. In cases where there is no gravel or rock, black bass have been known to build their nests in trees; not however in the upper branches, but in the mass of roots which protrude from the bank.

With the nest completed, the male then begins his annual fight to induce a female to leave her bridge parties

Black Bass Fishing

long enough to deposit eggs, but he usually has a difficult time of it, and in some instances is compelled to use cave-man tactics and actually drive a female to the nest. Following the egg laying, the female rushes away to resume her life of leisure, while the male remains at the nest to protect the eggs from the many enemies who enjoy a meal of fish eggs.

In water of a temperature of 65 degrees the hatch may occur in five or six days, while a lower temperature will prolong the period of incubation. If the water remains at 65 degrees or higher, the young bass will swarm up from the nest in about two weeks, but if the water becomes colder three weeks or more may pass before the little bass rise from the nest. When they leave the nest, the tiny bass, numbering from 2,000 to 6,000, form into a compact school and the male bass remains with them, guarding them from larger fish that prey upon all small fishes. When the young bass have reached a length of 1¼ to 1½ inches, the male gets the idea that he has done his duty so abandons them.

IN all of the Western states there are some waters that contain black bass. The large mouth variety will be found in lakes, ponds, and the slow-moving rivers or sloughs, while the small mouth, which also may be in lakes, will seek the faster flowing parts of streams. Sporting goods dealers or the fish commissioners will tell prospective bass anglers what waters contain these fish.

The most common method of fishing for black bass is with the plug casting rod, a quadruple multiplying reel that is made with a wide spool, and some of the thousand and one plugs or spinner lures. While most of the black bass anglers take their fish on the short casting rods, many are now taking up fly rod fishing for bass and they find that the long rod affords keen sport.

There is no "best" plug or spinner for bass. Of course, here and there we will run across an angler who proclaims that this or that plug of a certain color or shape is the only one to use, but when we check up on those lures they consider best we usually find that no two of these positive anglers have selected the same one.

THERE are three good types of plugs. One is the surface lure, another is of the semi-surface type that floats when it rests and dives when retrieved, and the third is the under-water plug which begins to sink as soon as it strikes the water. Then there are the metal under-water lures of various shapes and sizes, some of which wobble, others have spinning parts, and still others have feather, rubber or pork rind wriggling appendages to attract the fish.

The beginner at plug casting for bass should have at least one floating plug, one that dives when reeled in, and one under-water lure either of metal or wood. As to the color combinations that are effective, I doubt if anything will beat the red head with white body for an all around lure, though the green scale finish is good.

In the way of bait, live minnows, small frogs, crayfish and angle worms may be used to induce black bass to come in out of the wet.

I will not have space enough in this article to take up all of the methods of fishing for bass with plugs, flies or bait, but we will take that up in a later article. In the meantime the beginner should keep in mind the fact that until midsummer when the water becomes warm, the bass are likely to be found in the shallows, so the casts should be made around grass patches along shore and near submerged rocks and logs. Don't retrieve the lure at the same speed all of the time. On one cast try reeling slowly, another time fast, then try a jerk.

See Adios (page 52) for A Note to Fishermen

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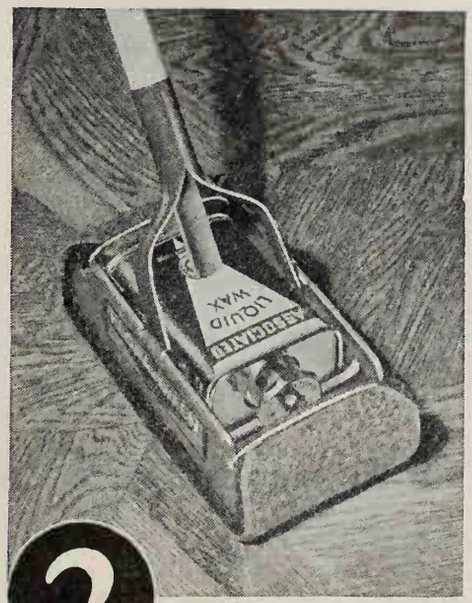

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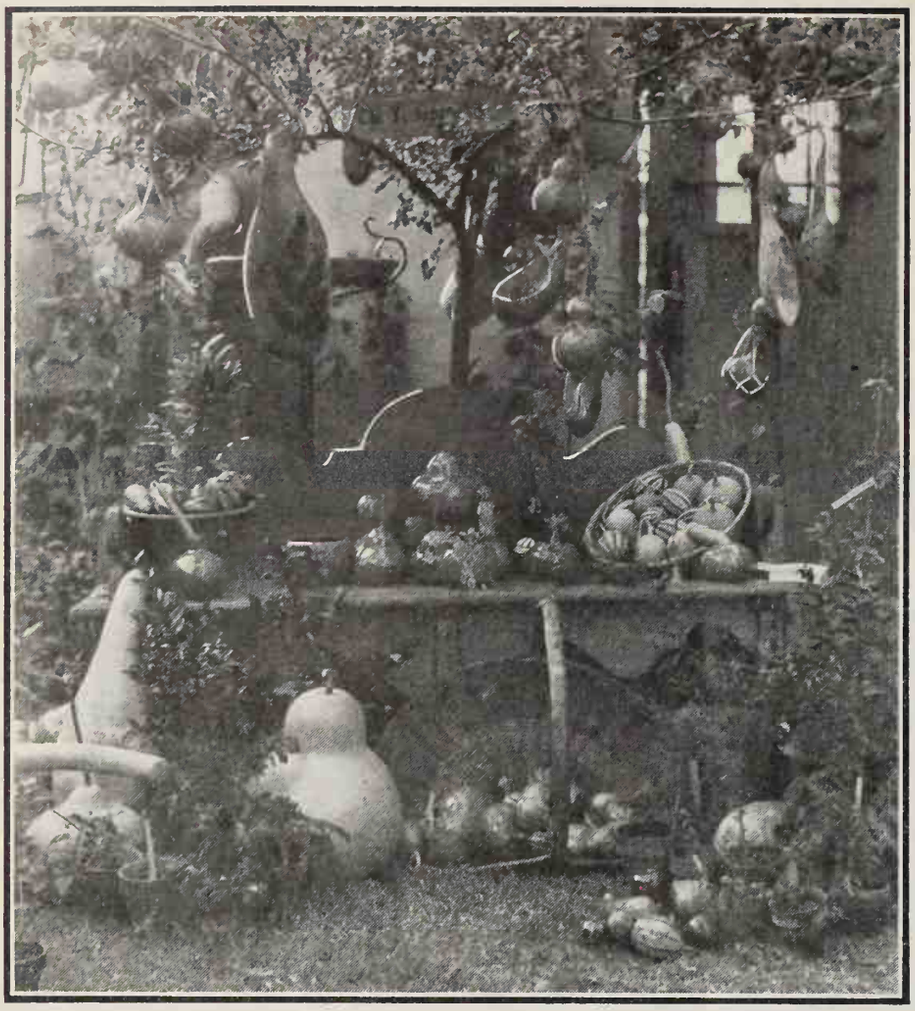

The author's own collection of gourds, Van Nuys, California

New Uses for Gourds

By Marian Q. Toy

TRUE, we haven't been building any of those "better mouse-traps," but we have been growing interesting gourds, so the path to our garden studio is like the one in the proverb "well beaten." Usually the visitors come to view our gourds, sometimes to show us theirs, again merely to gossip a bit about their hobby.

Our neighbors in Mexico accept gourds as a very essential part of their everyday lives, using them in multitudinous ways, for kitchen utensils, dishes, ollas, flower pots, musical instruments, yes even for jewelry. Both the smallest and largest ones we have seen to date (at least in circumference), were grown in Mexico. The wee ones, about one-half inch in length had been painted with minute forget-me-nots on a red and green background and strung for a necklace, slightly larger ones formed earrings to match. The largest, was a huge flat bowl thirty inches in diameter we should judge, recently brought from Guadalajara by an enthusiast. The inside had been stained a rich red, the outside Brewster green and then brilliantly decorated with flowers. This one really aroused covetousness in our soul as did the ones a friend brought from Peru. One of these was about eighteen inches long and about seven inches through, and was probably intended for a water jar. The top had been skillfully removed in saw-tooth fashion, which then fitted back in dove-tail effect. The decorations represented the lives of the people, "the birds and the beasts were there" and even one of their modern airplanes. The sense of design was excellent. Several crafts had been combined to achieve the mellow effect, carving, painting and pyrography. This one gourd represented weeks of some one's time.

One of our "gourd friends" recently finished a stunning tobacco jar, using the pyrographic or burning process. He used a bottle gourd which was of slightly yellow cast, this he intensified by frequent rubbings of vaseline, the geometric design of burned brown was nice against the yellow.

This Christmas, many of our friends received gourd candy boxes. We used the smaller bowl shaped ones. The tops were sawed off, then tied on again at the back with colored raffia. Some we painted Chinese red, others jade green or orange. The cunningest ones were the ones decorated with Mexican figures, children, animals and cactus.

Saw off the tip of one of the smaller bottle gourds, remove seeds, fill with sand, place a nice fat candle in the opening and you have a delightful candle stick. The removed tip provides the snuffer.

Gourd flower pots are charming, either decorated or plain. Varnish them at least twice inside and provide holes in bottom. It is also well to raise them from the table by adding tiny legs. This provides a circulation of air and keeps them from rotting. Gourds may also be transformed into hanging baskets. Cactus and other succulents are quite at home in such containers. Dipper gourds are most practical. For garden use we do not decorate them. You have no idea how much better water tastes when drunk from a gourd dipper. In the kitchen they serve several uses, flour and sugar scoops are really sanitary, for if heavily varnished they may be easily washed. Paint them in colors to harmonize with your color scheme, have one hanging over the sink instead of a cup.

Very popular the past year, have been the strings of gourds. If your porch or patio be of the farmhouse type, the plain ones of varying size strung on rawhide or on braided raffia are appropriate, an ear or so of colored corn strung with them provides added interest

AT present bowls filled with the small colored gourds are quite in vogue. There is no end to their variety, yellow and green striped ones, orange ones, some in the green, yellow and orange tones are covered with warts. It is best to cover them with a coating of white shellac to preserve their coloring. No centerpiece could be lovelier than these.

Doesn't all this gourd adventuring sound like fun? You may have a fence or a rear building you might like to cover with gourd vines this year. If no support is available they will run along the ground like their squash and cucumber cousins. If you live where the growing season is short, start your seeds in pots or flats indoors, planting them out only when all danger of frost is over.

Another bit of advice, do not become too anxious to harvest your crop and pick when green, allow them to stay on vines until the stems turn brown. Give them a place in the sun and a great deal of water.

You needn't reach in it to clean it

SCRUBBING and scouring toilet bowls is old-fashioned. It's no job for a woman. Sani-Flush does the dirty work for you. And it keeps the toilet sparkling clean and sanitary.

Just sprinkle a bit of this germ-killing cleanser in the bowl (directions on the can), then flush. Down go dangerous bacteria and unsightliness. The porcelain glistens, spotlessly. The hidden trap that no end of scrubbing will ever clean is purified and safe, and plumbing remains unharmed.

At grocery, drug and hardware stores, 25c. (*Another use for Sani-Flush — cleaning automobile radiators. See directions on can.*)

SANI-FLUSH
cleans closet bowls without scouring

Kill Ants

ANTS in your lawn—in your garden—in the house. Over night they ruin years of careful work. Kill the pesky creatures this easy way. Merely mix Ever Green in water and pour down the ant hill. The next day the ants are dead. Ever Green kills both ants and plant insects. Yet it is non-poisonous to humans and pets. Does not ever burn tender foliage or harm grass. Economical. 35c bottle makes up to SIX GALLONS of mixture. Order at drug, seed, department, hardware, or florist. Mail coupon for FREE booklet "How to Kill Ants and Plant Insects."

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A Western Wild Flower Garden

A MISERABLE looking rocky piece of ground on the north side of our house, and between a plum and an apple tree at that, was a wavy mass of dainty pink blossoms and light green ferny leaves all last summer. And all because I threw the rocks in a pile, went to the woods for a wheelbarrow load of sandy leaf mold, then to a low place for another load of rich black dirt, dumped all this between the two trees, spaded and mixed all the soil well, and planted eight roots of wild bleedingheart. The bed was kept damp, and there were at least ten big clusters of blossoms when Jack Frost cut them down the second week in September.

Over the rock pile I had left near the bleedingheart I poured a lot of sandy leaf mold and then planted many ferns, all wild, and also a few wild violets, topped off with a wild columbine (red and yellow). This rock pile is now another beauty spot. —Mrs. R. H., Wengler, California.

"Fish Jewelry"

WE don't know why a fish strikes at a piece of glittering hardware. It may be because he is curious, or it is possible that he is pugnacious and objects to having a glittering spinner whirling around in his particular part of the river or lake. We need worry little about the reason for the fish striking our fish jewelry, just so they strike, and to make them take our offering we must see that it is always as bright as possible.

It is the glitter that attracts a fish to a spinner, and the brighter it is the more chance we have of getting strikes. This is especially the case when the water is slightly roiled, which is a condition that calls for the use of a spinner, for if the water is clear we might successfully use some other lure.

Polish the blades of spinners before leaving home, and carry some sort of metal polish in the tackle kit for use on the stream. A paste is better for the angler than a liquid polish, for it will not spill.—J. P. Cuenin

May Fiestas

May 6-7—Santa Rosa Flower Show.
May 7-8—Mother Lode Rodeo —Sonora.
May 14—Raisin Festival—Fresno.
May 19-21—Fiesta—San Jose.

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GLOBE "A1" FLOUR

IT makes perfectly delicious cakes, pastries, biscuits, breads, cookies ...in fact, it is equally good for every baking purpose. You'll find Globe "A1" Flour everywhere in California, north or south. Your grocer has it... try a sack... convince yourself of its dependable quality. Try the other Globe "A1" products, too...Globe "A1" Pancake & Waffle Flour, Globe "A1" Macaroni, Spaghetti, noodles, or any of the long line of cereals that bear this well known mark of reliability. There are none better anywhere.

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Soft-water hands are never rough and red

HANDS that work in hard water soon or late become rough and reddened. Whether you are washing dishes, rinsing clothes or bathing the body, the harsh alkalis in ordinary hard water dry the oil out of the skin and leave it irritated. Enough soap to make hard water sudsy, adds trouble!

Mel'o makes hard water soft as dew. A tablespoonful in the dishpan . . . two or three in the washtub, and immediately that water is ready to wash quickly, thoroughly, and with less soap. There is no dirty ring around the pan or tub. Clothes wash whiter . . . dishes are brighter . . . and Mel'o-softened water cannot harm the tenderest skin.

Soft water means lovely soft hands. Get a convenient can of Mel'o from your grocer today — 10c. The Hygienic Products Co., Canton, Ohio. (*Also makers of Sani-Flush.*)

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YOU CAN TOO! Freckles just naturally fade out with the application of this SAFE freckle removing cream. Also beautifies the complexion. Sold for 40 years . . satisfaction guaranteed.

Two sizes, 65c and $1.25. At your druggist or order direct.

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Silver Cotton takes the

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Silver Cotton is soft, fluffy and scientifically treated to clean and polish silver and other metals. Now you can slick up silver in a few minutes, instead of messing with powders and pastes.

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The Beauty Column

HAVE you ever wondered if there was really anything to this business of beauty? Have you ever longed to make your skin more lovely, and yet wondered just how? Most of us have. The secret of beauty, according to most skin specialists, lies in adopting a beauty routine and following it persistently. It is the constant daily care that defeats time and keeps the skin smooth and clear.

There is nothing quite so indispensable to skin health as cleanliness, and since the skin is only one of four organs of elimination in the body, we must make sure that the other three, the lungs, kidneys and bowels, are also clean. Deep breathing exercises twice daily will wash out the lungs, ten glasses of water daily will keep the kidneys clean, and plenty of raw and cooked vegetables and fruits will keep the bowels clear.

The skin of the body needs a warm bath daily, with soap, to remove the waste matter excreted by the pores. In addition a friction bath is helpful for stimulating the circulation. Rub the body vigorously with a brush or a coarse towel until the skin is pink and glowing. This is especially recommended for early morning. If the circulation is sluggish a salt rub using a handful of table salt is invigorating and refreshing. It should be followed by a warm and then a cold rinse. Sun baths and air baths are helpful in developing skin beauty.

Because of exposure and make up, the skin of the face needs special cleansing measures particularly at night. Most skin authorities now advocate the use of cleansing cream and of soap and water also for cleansing, with emphasis on a final cold water rinse. If the water is hard it should be softened by boiling, or by adding a few drops of lemon juice. After the skin is thoroughly cleansed, those with dry skins should pat on a little oil or lubricating cream, and if there are blemishes corrective lotions should be used. While you're patting on the fragrant lotions make sure that all the cobwebs in your thoughts are cleaned out. When you fuss and worry and live in fear, your glands manufacture toxins instead of the nice health-giving fluids they are supposed to make, and the result is wrinkles and marks of age.

And now before you jump into bed stretch your arms and legs, stretch like a cat, arch your back, push out in every direction. With wide-open windows, light, fleecy blankets, fresh linens, and a pillow just the right size, you will enjoy a real beauty sleep.—Jean Ashcroft, Beauty Editor.

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for feminine Hygiene

Women who desire to maintain the vitality of youth . . women who value true feminine daintiness, have found **Takara** the **SAFE** answer to problems of feminine hygiene. For years, women have passed the story of **Takara** and its benefits on to other women.

TAKARA has been compounded to be used as a cleansing feminine wash. It is gentle in action, cooling and refreshing . . . non-corrosive, easy to use.

Purchase GENUINE Takara, (lettering always in Japanese characters), from your druggist, or mail coupon today for generous trial package.

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A SLIP

of the tongue . . . .

Over the garden hedge Mrs. Smith told Mrs. Brown that she was using a wonderful new recipe book, different than anything she had ever seen.

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Would you like to own a copy of this beautifully illustrated book?

Let us explain how you can obtain a FREE copy of the famous "Kitchen Cabinet Book" for your own use.

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ROSES
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PROTECT THEM from Aphis, Thrips, Scale, Mildew, Red Spider... and the many pests that attack roses and destroy their beauty. It's easy...spray them with ORTHO Garden Volck. Protects your roses and all other garden plants at the same time.

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You'll have stronger, more vigorous plants — and as a result *better flowers* — when you treat seeds and bulbs with Semesan. Used as a dust or liquid, it kills seed-borne disease organisms; prevents seed rotting; reduces damping-off; even guards seeds against many soil-borne parasites. Semesan can be used for seed treatment of 88 varieties of flowers. 50c can is ample for average garden. Sold by your seed, drug, or hardware store.

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...oodland, California Beaverton Oregon

Geraniums

(Continued from page 12)

All geraniums have such a reputation for ease of culture that it seems almost presumption to offer suggestions. But it is worth remembering that they thoroughly enjoy heat and sunshine, and, if in the open ground, they require less water than most herbaceous plants. Don't in any event give them rich soil or feed them heavily with fertilizers. The zonals and ivy-leaved geraniums flower better where they get little fertilizers, as it tends to promote too much leaf growth. The pelargoniums enjoy some fertilizers just before they begin flowering, but do not demand it. All geraniums are propagated by cuttings. Many nice old ladies have the reputation of getting perfectly good plants by just sticking broken branches anywhere in the garden, but the recommended way is to make cuttings of short, stocky growth two or three joints long, cutting them just below a joint. These will root quickest in a sand box under glass—commercial growers give them bottom heat—but a trench filled with sand in half shade outdoors will root cuttings easily enough in fall or spring, and from it the plants can be potted up or moved to their places in the garden.

When winters are too cold or where nice clean flowers are wanted in the dull months of December and January, spring rooted plants potted up in early summer but kept outdoors and disbudded until Thanksgiving will flower nicely thereafter in a cool greenhouse. Geraniums of the zonal or bedding class are favorites for little greenhouses in England and under these conditions the finer shadings of color are retained better than outdoors.

A gardener who doesn't raise things from seed is losing some of the fun of his hobby. Of course the named varieties are the selections from thousands of seedlings, and you may never get anything to beat them, but if you enjoy watching plants bloom for the first time and the variation obtainable from seed interests you, or even if you only want to get all you can for a little money, it is well to realize that both the zonal geraniums and pelargoniums are very easily raised from seed, which is offered by some seedsmen. If an early start is made by sowing in flats and the young plants, transplanted into the open ground, are pushed along by watering and being given rather better soil than they need when fully grown, a good many of them will flower the same season and all of them the second year.

Summer!
Beauty fades from
HALF-STARVED
lawns..gardens

THROUGH the summer your lawn and your flowers try their best. But don't expect beauty and color from *half-starved* plants!

To keep them vigorous during the hot months *you* must supply the plant foods our western soils lack.

Manures, fish meal and similar materials won't suffice. They fail to provide certain necessary elements.

For healthy growth, lawns and flowers need 14 food elements. Vigoro, developed by Swift experts, is complete, balanced. Made in the West for Pacific Coast soils. If you haven't applied Vigoro this spring, feed 4 lbs. per 100 sq. ft. now.

Light but frequent applications of Vigoro during the hot months will do wonders for your lawn.

Vigoro is clean, odorless, easy to use—and inexpensive. In 5 convenient packs: 100-lb. bags to 12-oz. packages. Order today from your garden supply dealer.

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FOR LAWNS AND GARDENS

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TEN CENTS—I enclose ten cents for "Better Lawns and Gardens," Dr. H. B. Siems' complete garden manual.

Name.....

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Garden Notes for Central California

The Story of One Garden In Berkeley

WHEN we bought our present home, it had a frontage of 100 feet. The space unoccupied by the house was partially cultivated with a width of lawn and a few trees in front, roses and other perennials planted at the side. Directly back of the house, a space 50 by 50 feet had apparently never been worked, the previous owners having used it for a laundry yard and as a playground for children.

Scarcely had the furniture settled itself into its allotted positions, before husband and daughter began planning the garden. Being outstanding examples of what the biologists term "sex-linked traits," they harmonize perfectly on such things. Graphs were drawn and right away, as a preliminary to their carrying out, the digging-up and throwing-out process began—into the above mentioned 50x50 behind the house. Thus was born what I called my "orphan garden."

AS things that I fancied were discarded—hybrid roses, iris, gladiolus, delphinium, calceolaria and even the humble geranium and calla (this is California!), I dug for each one a comfortable hole, filling it with water and packing the loosened earth well around the plant. This done, I drove a stake alongside it lest (it was September) it should die down temporarily or anyone, unaware that a garden was in the making, should step on it. Just one rule I laid down for myself: Flaming reds and brilliant yellows, while serving their purpose in landscape effects, had no part in my color scheme. My "orphans," like the conventional bridesmaids, must come arrayed in the pastel shades.

Everywhere I went I kept my eyes open for slips and seeds of plants that appealed to me. And right there I made another discovery. Garden lovers, I verily believe, are the most unselfish people on the face of the earth. There is a community of soul among them, engendered possibly by actual contact with the soil and the sort of understanding that makes them almost seem to think it a privilege to help a fellow "fan" get a start, or later to exchange with him the results of their mutual labors.

By the following spring, my plot, though presenting rather a patchwork appearance, was flourishing. Having established it as a "growing concern," I hired a neighbor boy to turn the soil over thoroughly, merging the various bald spots between the cultivated ones into a harmonious whole.

That summer, as husband gazed down from the back porch onto a sea of bloom, he remarked, with a twinkle in his eye that took away the sting: "It looks as though you had stood up here and shot the seeds out with a gun."

"All it needs is a lace paper frill to make it an old-fashioned bouquet," one of my more poetically-minded friends who happened to be standing by, appended. And then I looked with the vision of the dreamer of dreams at the scene below me—a profusion of Shirley poppies in all their tissue paper glory; snapdragons; petunias; stocks; tall, heavy-headed dahlias; and gladiolus, crisp, piquant spikes of Heaven! That glance told me that my garden was still in its swaddling clothes.

IN the fall of that year we sold the ground at the side of the house. So immersed had husband and daughter become in business and college respectively, their garden never had prospered to any extent. For several weeks thereafter I worked off and on in "my" garden, pulling out the withered annuals, preparing the ground for the winter, and planting cuttings and seedlings with a view to an all-year-round garden, requiring less care and improving continually as time went on. I also ran a wide path down the center and several lateral ones branching out from it, making it more easy of access and preventing the young plants from being trampled.

Aside from the passionate love of growing things I was born with (to me, each plant as I care for it becomes individual and personal) I wished to disprove the theory that a garden is necessarily an expensive luxury. I, therefore, outlined my paths with perennials instead of using more costly methods of defining them. There were geraniums in pale pink, white and salmon; iris, whose leaves, swordlike and thick-growing, are quite ideal for this purpose; carnations, which slip easily and grow rapidly; pentstemon in variegated pink and maroon, and purple salvia, which is not really purple at all but a velvety lavender. Chrysanthemums, too, played their part. Blooming as they do in the late fall when many of the other things are past their prime, they occupy a niche of their own. In California they are extremely hardy, enduring neglect and hardships. Cuttings should be planted several inches deep and their tops well pinched back. For very large flowers, they should be separated at the roots each year and budded to a single flower. Personally, I bud about 50 per cent, preferring a greater number of medium-sized blooms well set off by the lovely grayish green foliage, to a few larger ones.

ON two sides of the wire fence that keeps my garden in bounds, I planted rose cuttings, Crimson rambler, Dorothy Perkins, Seven Sisters and Banksia, all hardy and grateful growers—drought resistant, too, once they obtain a good start. On the third side I put in ivy geranium in rose pink, which with its bright green leaves and generous masses of bloom fairly puts to shame its more aristocratic neighbors.

This summer, a year and a half later, I do not have to envision my dream to anyone. It is there. Framed in a rose and ivy wreathed fence, my 50 x 50 plot is a perfumed delight. On one side of the central path, roses and the annuals run the gamut of pastels, and a huge English lavender is turning to mauve glory—a close contender for the butterflies that constantly suck the nectar from the buddleia and hollyhocks. (*Cont. on p. 48*)

Allison M. Woodman

Contributor to

The Sunset Garden Book

ONE of the outstanding features of the new Sunset Garden Book is the All-Year Calendar of Bloom which tells exactly what to plant and when to plant it for flowers every month in the year. We are proud to introduce to SUNSET readers Allison M. Woodman, author of this comprehensive garden calendar. Have you your copy of this new Sunset Garden Book? If you haven't, write us for full particulars as to how to obtain this excellent manual for western home gardeners.—The Editors.

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On the other side of the path, I have massed my dahlias to form a glorious blaze of color, each individual flower almost, if not quite, show material.

Except for a small amount of fertilizer and the necessary water, my garden has cost me nothing. I do not count the hours of work for they were never more than two or three in the mornings and when I balance the thoughts they brought me, the sunshine, the fresh air and, whisper it, exercise, since I am of the type which calls itself "plump," I feel that I, not the garden, am in debt.

As together we gaze down from the back porch, I catch my husband murmuring: "Those stepping stones now—and where did you say you wanted the pool?"—Mrs. Burgess Tinsley.

Daisies I Have Grown

BECAUSE some color-loving, flower-conscious person in far away Southern Africa sent a bit of seed folded up in a scrap of paper to a gardening friend of mine, who on leaving for Europe a year ago relayed it to me, is the circuitous way that what we call "Noon Daisy" found its way into my garden.

It grows only six inches high, and makes a dense mat of green leaves that entirely covers the ground. The flowers themselves, during the sunny hours of midday all during midsummer, make a heavenly blue sheet of color, each little daisy an inch across and centered with a soft yellow disk.

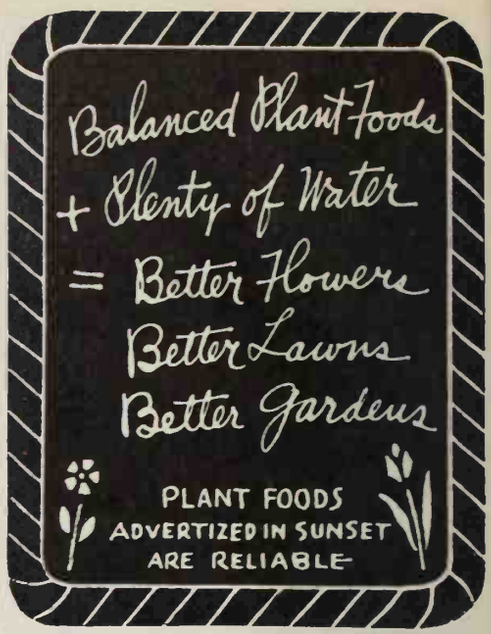
Soon after the sun leaves it in shadow it rolls its little petals and rests until the warmth of the sun calls for it to unfurl them again the next day. If the next day happens to be overcast it just takes advantage of the situation, takes a day off and lazily sleeps the hours through.

Towards the end of August it starts to look a bit ragged, worn, and a bit seedy, and so can be weeded out if you are a tidy gardener. But just bid it a farewell for a half year and next spring it will be with you again with enough more to plant it all around your garden wherever you want a blue background, and plenty for you to share with your friends.

For late fall and early spring the Gerbera (Transvaal daisy) takes up the duty of keeping color in your

IT'S A GOOD IDEA!

to place sacks over spots in the lawn that you are patching as it hastens the germination of the seeds and protects them from the birds.



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garden as well as the most colorful and best behaved cut flowers in your house. Plants put out in August will bloom this fall, get well established over the winter and start again with the first warm days of spring, also if the winter happens to be mild will present you with numerous blooms during the winter—not so long stemmed perhaps nor so perfect, but very much appreciated just the same. Should the winter turn really cold and brown the tops off, it does the Gerbera roots no harm for the warmth of spring will start new growth that brings your real reward after the days start to shorten toward the end of June.

Gerberas bloom all the summer but are ordinarily poor and imperfect during the early part. It is in the fall when your summer flowers are on the wane that they are in their glory.

Depending on your choice of plants they can give you strong, deep, rich colors of rosy maroon, true scarlet, clear orange, as well as numerous intermediate tones or most delicate shades of pale pink, shrimp pink, light coral, yellow, corn color and soft rose.

To assure you of flowers in your garden and to cut for your house in midwinter do not fail to plant seed or plants of the *Dimorphotheca eklonis*, not so well known as the summer blooming dimorphotheca of the orange shades but absolutely to be depended on to bloom and bloom freely during the cold, windy, bleak days of December, January, February and until the early spring bulb flowers come to relieve the situation. The flowers are a pure glistening white, centered with a disk of blue, soft and clear. The reverse side of the petals repeats the blue with a gray blue cast that only makes them more desirable.

The plants take bush form and the flowers can be cut with a 12 or 14-inch stem that will also carry a whorl of green leaves. The Eklonis will bloom on through the summer even through a second year, but when more colorful summer-flowers are in, it takes second place and as it seeds itself freely it is really better to start with fresh plants each fall.—Barbara C. Aplin.

When We Build Our New House

We shall make the bathroom fairly large with deep built-in shelves and cupboard across one side. Here we can store such awkward articles as the portable electric heater, the baby's toilet seat, and other things that could so conveniently be stored in the bathroom.

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How I Fry Trout

I HAVE twice had occasion to write down this recipe for frying trout. Both times it was for parties who had never cooked trout before and both times I was assured that the method had proven successful.

Trout should be cleaned as soon as caught and packed in grass or leaves in a well ventilated fish basket. If you do not have a basket pack them in grass in a burlap sack. *Never leave them in water.*

Now you want about three-quarters of an inch or an inch of smoking hot grease in your fry pan. Dry your trout in a dish towel. It keeps them from popping grease all over. Put your trout in the fry pan and flip them over at once with a fork. This keeps them from curling up and from soaking up the hot grease. Trout six to ten inches require about five or six minutes to cook, being turned back over when half the time is up.

Large trout (fifteen to twenty inches) take fifteen to twenty minutes to cook. They should be pushed back on the stove for the middle ten minutes and allowed to cook more slowly. *Don't split them. They dry out too much.*

If you wish to roll your trout in cornmeal or cracker meal dry them, dip them in olive or salad oil, roll in the meal, and cook in the preceding manner.—J. T. D.

▲ ▼ ▲

Learned While Pacific Coasting

1. That only hungry cats steal goldfish from pools and eat them. Moral: It is cheaper to buy cheap salmon than goldfish to feed cats!

2. That bronze tablet can be photographed successfully, so that the lettering is readable, if soft chalk is rubbed over the raised portions. Note: Be sure to wipe off every trace, and be ready to explain your actions to custodians.

3. That lily pools in interior valleys of the West are most successful when they are as deep at the outer edges as in the center, because the water thus does not become so hot—better for both lilies and fish.

4. That there is still room for *good* restaurants along our highways. Too many ugly, unappetizing lunch rooms serving utterly mediocre four-course meals, and too few simple, clean places serving simple, well-cooked scrambled eggs and the like.

5. That hundreds of unused porches on western homes deserve to be converted into sun-rooms. Glassed-in porches are useful for keeping heat out in summer and for keeping heat in, in winter.

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Yours for Better Business

IF I were running a grocery store I'd keep on hand a few baskets of assorted fresh fruits. At our house we like mixed fresh fruits but dislike having to buy a pound or so of each kind in order to have a variety. The grocer could assemble small baskets at little cost and for very little extra effort.

If I were a meat man, especially in an apartment district, I'd keep a big bag of onions on hand, and when a woman bought ground meat or hamburger I would offer to give her an onion if she wanted it. I might even offer to grind it with the meat, if I were not too rushed for time. Apartment housekeepers dislike storing a bag of onions when they find so little use for them. I know!

If I were running a public dining room or eating house I would surely play up the fruits and vegetables for which my community was famous. This spring, in an asparagus-growing section, in the height of the season I was offered a salad made of canned asparagus—three stalks. Now if I were doing it I'd attach a special note to the menu card saying something like this: "This is the greatest asparagus country in the world. The new crop is now in. May we serve you a dish of this delicious vegetable cooked just as it should be cooked?" Then I'd write to Genevieve A. Callahan of SUNSET to find out just how asparagus should be cooked. Not everybody knows.

If I were a little boy living in the country and wanting to earn money I'd gather pine cones, sack them up and sell them at a cone-decorated stand on the highway. Many city persons would gladly pay twenty-five cents for a sack full of big cones for the fireplace.

If I were a beauty shop operator I'd offer to rub cream into a client's hands when she was getting her facial. Most women do not have time to soften their hands as often as they would like. Cotton gloves, of course, would be worn over the cream-soaked hands.

This is what I call minding other people's business. If you like the ideas I offer, I shall be glad to pass along others through the medium of this magazine. Let me know.—R. C.

When We Build Our New House

We intend to build our garage with doors at each end so that my wife will never need to back out the car, but instead can drive right on through, around the circle and onto the street.

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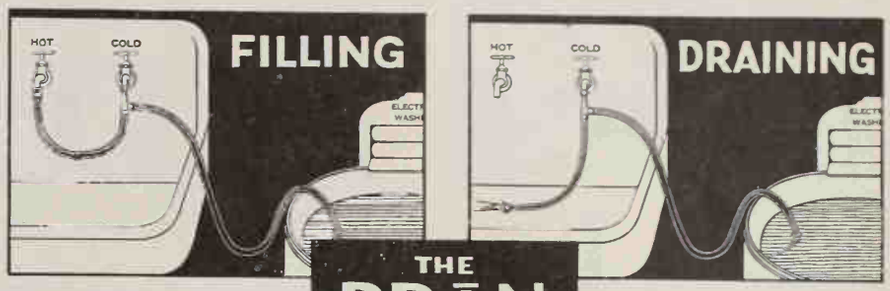

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ADIOS

IT'S been a long time since we editors have hung any May baskets and with the depression and all it is not likely that we shall resume the quaint old custom this year. This May SUNSET, however, with its cheery outdoor freshness and its bouquets of western ideas strikes us as being something of a May basket itself that the postman will hang at your door on or about May Day. We hope you enjoy it as much as we have enjoyed making it for you.

■ ■

It is not our intention to comment on every page in this May SUNSET but we do want to say just a little about page 24, whereon Bertha E. Shapleigh gives us a lesson in the making of simple desserts. We wish that every housewife who reads this magazine might know personally this beloved woman of the home economics profession. For a number of years she taught "Demonstration Cookery" and "History of Foods" to large and enthusiastic classes in Teachers College, Columbia University, New York. At present she is enjoying a well-earned rest at her home in Carmel-by-the-Sea. A woman like Miss Shapleigh, however, can never go into retreat! She hadn't been in Carmel a week before the blue-jays and the robins and the chickadees had heard of her reputation in the world of foods and were on her porch looking for crumbs. We saw them—the birds, not the crumbs—when we called to talk over this series of SUNSET articles. And when we had finished our chat with this really great teacher we came away feeling that Miss Shapleigh's crumbs, whether of bread or of information, will be happily received in Sunset Land.

■ ■

During the past month we have sent out literally thousands of letters telling about the new SUNSET Garden Book. It has been our intention to send such a letter to every westerner interested in flowers and gardening but it is quite possible that we may have slighted some of you. If you did not receive your letter or if you know of any garden-minded friends who did not, let us know at once so that we may tell you exactly how to get your copy of this Sunset Garden Book which tells exactly what to plant and when to plant it in order to have bloom in your garden every day in the year. Practical gardeners from all over the West are congratulating us upon the publication of this practical, usable book. You will find it equally valuable. And here is a piece of good news for western trout fishermen. Mr. Cuenin who conducts the SUNSET department, "Outdoor Life in the West," has recently prepared for the amateur fisherman a brief leaflet of "Points on Fly Casting". He will be glad to send you a copy of it. Address him here in care of SUNSET and send a stamped, self-addressed envelope.

■ ■

Our Pacific Coasting trip of the past month took us down the San Joaquin Valley as far south as Bakersfield. If there is a more beautiful sight in all the world than this valley in springtime we should surely like to know where it is. Wild forget-me-nots (popcorn flowers some call them) in drifts like snow on the hillsides; solid banks of golden poppies along the railroad tracks; great turquoise lakes of baby blue eyes in the meadows; pink peach trees and yellow acacias; and, as a background for all this beauty, snow-capped mountains against blue, blue skies. With such a springtime example of loveliness it is little wonder that pioneer gardeners in this Valley of the Sun take such pride in conquering the desert. Two outstanding Bakersfield garden pictures are painted perennially in our memory—Mrs. Dorsey's patch of paradise on the jasmine-draped banks of a swift-running irrigation canal, and Mrs. J. R. Williams' beautiful country garden built by herself in an expanse of alkali. The Golden State Highway between San Francisco and Los Angeles (Highway No. 99) is golden indeed at this time of year!

■ ■

Speaking of poppies, it is our privilege each May to mention the fact that in France the country is covered with blood-red poppies in springtime just as our own western hillsides are covered with golden ones, and to remind you that "In Flander's Field the poppies blow, between the crosses row on row." To indicate that you have not forgotten these crosses and what they stand for, be sure to wear a buddy poppy during the week of Memorial Day. These red paper poppies, you know, are made by disabled and needy ex-service men, and the proceeds of all sales are used for relief work for ex-soldiers and their families. Wear a buddy poppy this year!

■ ■

Despite the much discussed (oh very much discussed!) depression, SUNSET is steadily and surely and sunnily going ahead—largely because you, our good friends, are so generous in your help. Whenever you write us a letter of encouragement or a suggestion, whenever you tell a friend or a neighbor about this all-western magazine, whenever you answer an advertisement in SUNSET, you are helping us to build a bigger and a better magazine for you who live in the garden spot of the world—Sunset Land. Please believe that we welcome and appreciate your cooperation.—*The Editors.*

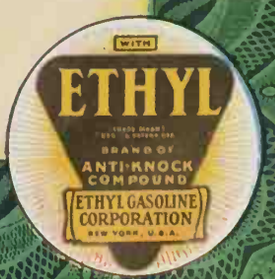
Announcing

a new and higher standard

for ETHYL GASOLINE

AS YOU read this, gasoline pumps throughout North America bearing the Ethyl emblem are being filled with an even better Ethyl Gasoline. ¶ The anti-knock standard and all-round quality of Ethyl have been raised still higher. For two reasons: (1) to give you more for your money, (2) to meet the requirements of automobiles the motor industry has brought out to take full advantage of Ethyl's universal distribution. ¶ The new cars with high compression engines require fuel of Ethyl's anti-knock standard, and in turn give more power from every gallon used. Older cars find Ethyl a real economy because it prevents harmful knock, overheating and power-loss. ¶ The new standard widens still further Ethyl's margin of superiority over ordinary gasoline. Though it costs oil companies more to produce this higher quality, the price of Ethyl today is less, on the average, than you paid for regular gasoline only a few years ago. Try the new standard today. Feel the difference Ethyl makes. Ethyl Gasoline Corporation, New York City.

Ethyl fluid contains lead © E. G. C. 1932



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"LUCKIES? They are grand"

"THANK YOU, BETTY"

Betty Compson's had more ups and downs than an elevator in the Woolworth Building. But now she's one of Hollywood's wealthiest women! She made it herself! Her latest RADIO PICTURE is "THE GAY DIPLOMAT." For five years Betty has smoked LUCKIES, but not one cent was paid for that signed statement.

"Luckies? They are grand. All the time I've smoked them, never once has my throat become irritated. And the new Cellophane wrapper is grand. So easy to just pull the tab and get to your Luckies."

Betty Compson

"It's toasted"

Your Throat Protection—against irritation—against cough

And Moisture-Proof Cellophane Keeps that "Toasted" Flavor Ever Fresh

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SPONSORED BY
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CHOP SUEY
FIRE WORKS
TEE HEE HEE HEE
LATE THAT NIGHT
OH BOY, THIS FIRECRACKER JUSTS FITS.
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NEXT MORNING
MATT THOMPKINS PLAIN & FANCY GROCERIES
POST OFFICE
GEE WHILIKINS, WHO'S THAT— SANTY CLAUS?
CUM ON WE GOTTA WATCH 'N SEE WHO TAKES THAT SEEGAR.
QUICK, SNEED FETCH A PAIL OF WATER. UNCLE MATT'S SOLD THAT SEEGAR!
GOSH, HE'LL BURN HIS WHISKERS. TEE, HEE, HEE.
BY THE WAY, WHAT'S THE SHORTEST ROUTE TO CANADA?
WELL, YOU GO UP THE ROAD A PIECE TOWARDS SORDIS, AND TURN LEFT AT HI MILLER'S RED BARN, THEN—
APPLE
DON'T SHOOT. I SURRENDER
BANG!
WELL, I'LL BE HORN-SWAGGLED!
APPLE
LOOK, HE'S GOT THE SAME SCAR ON HIS CHIN, TEE, HEE, HEE.
$500. REWARD
SLIPPERY JIM EMBEZZLER
LOOK, UNCLE MATT, IT'S SLIPPERY JIM, GRAB HIM!
BOYS, HERE'S YOUR REWARD FROM THE BANK—$499.90. I HAD TO DEDUCT TEN CENTS FOR THAT SEEGAR YOU SPOILT.
TEE HEE HEE!
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Sunset Magazine

★ THE PACIFIC MONTHLY ★

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SUNSET ON VASHON ISLAND, PUGET SOUND

PHOTO BY NORMAN EDSON

SUNSET GOLD

THE month of June has a different meaning for each of you who read this. Generally speaking it carries a high note of happiness, what with weddings, anniversaries, picnics, vacations, week end trips, long evenings for garden work and fun.

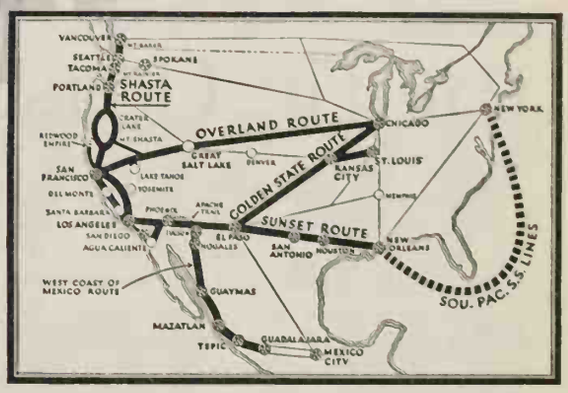
To thousands of boys and girls each year, June means transition from the comparative protection of high school or college life to the uncompromising reality of making a living. That is a bad enough time any year, but in periods of financial stress and general mental strain, the youngsters are faced with difficulties that would try anyone's soul.

Eagerly at first they make the rounds of offices and agencies, pathetically willing to try anything but rarely equipped to do any one job well. Too often persons interviewed by these youthful aspirants cover up their feelings of real compassion with a veneer of hardness—even rudeness. A serious time it is indeed, for these boys and girls must eventually carry on the work of the world, and they must find their places early before they lose heart. Older persons can stand "being out of a job" with more or less grace, for they are seasoned by life. But not the youngsters.

When a June graduate comes to your office to apply for a job you cannot give him, or to your door to sell you something you do not want, don't be rude and ungracious to him! Remember, he is young. It is not up to any one of us to puncture his ambition and self-confidence—the only weapons with which youth faces the world. "No," said pleasantly but firmly when it must be said, leaves no sting. Sometimes a definite suggestion or bit of advice as to how to apply for the next opening may be given.

For the June graduate, the line is slight between that shrinking feeling, "Nobody wants me and nobody cares if I never get a job," and the courageous conviction, "Well, I haven't found a place yet, but people are anxious to help, so I'll keep on trying." The responsibility as to which feeling shall predominate lies perhaps in your hands and mine. Let's help the youngsters get a start!—G. A. C.

Choose one of these Four Southern Pacific routes going, another for your return—no added fare!



New Southern Pacific privileges *with* NEW AND LOWER FARES EAST

ON MAY 22 the extra charge for including the Pacific Northwest on a regular roundtrip ticket East will be removed. Then, from San Francisco and many Northern California points, you can go to MOST EASTERN AND MIDWEST points via *Shasta Route* (see map), return on any other Southern Pacific route for not 1¢ more rail fare than a ticket straight East and back. (From Southern California points the fare one way through the Northwest is slightly higher.)

This new privilege gives new meaning to Southern Pacific's choice of Four Great Routes. For example: At the new 30-day fare of $119.77 to New York and return you can go directly East and back on the *Overland Route*. Or you can go *Overland* and return *Golden State* through Los Angeles. Or at the same fare you can combine *Shasta* and *Sunset Routes,* and your ticket will include Portland, Seattle, New Orleans, San Antonio, El Paso and Los Angeles. Use the combination that fits your plans—the fare is no higher.

New Air-Conditioned Dining Cars

On June 1, the "San Francisco Overland Limited" and "Golden State Limited" will be equipped with new air-conditioned dining cars. Cool, washed air makes these cars delightful in the warmest weather. But still, *no extra fare* on these famous trains.

BEGINNING MAY 22

ON SALE DAILY UNTIL OCTOBER 15

New 30-day fares. Be back in 30 days.

New York City	$119.77
Boston	126.85
Philadelphia	118.41
Washington, D. C.	116.56
Cleveland	99.49

and many more.

Season roundtrips. Be back by October 31.

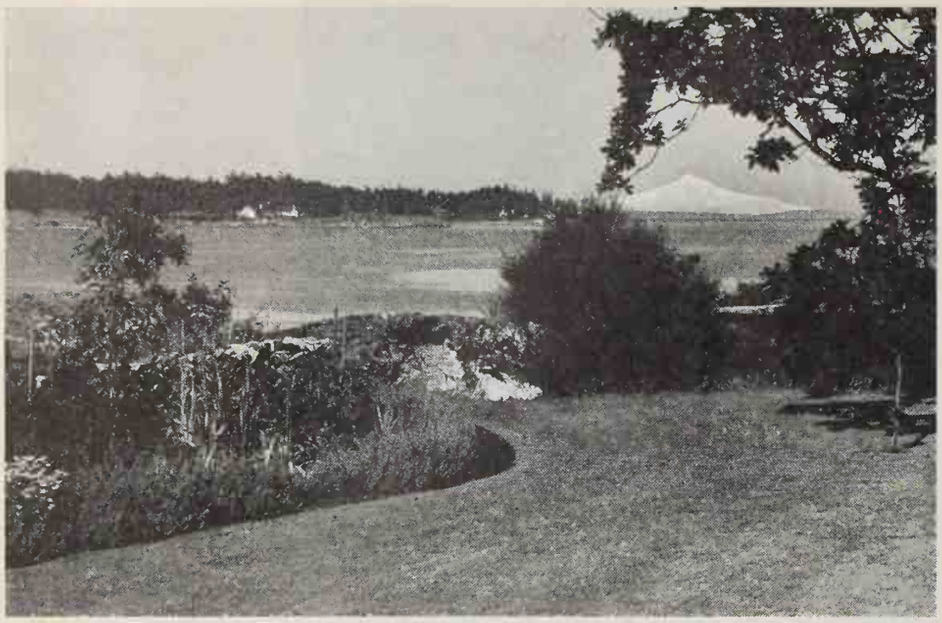
Chicago	$90.30
St. Louis	85.60
New York City	135.12
Detroit	101.70
Birmingham	97.73

and many more.

At the above roundtrip fares you can include the Pacific Northwest without additional fare from many Northern California points. *From Southern California roundtrips including the Northwest slightly higher.*

Southern Pacific

E. W. CLAPP, *General Passenger Traffic Manager*
San Francisco



Follow the birds to Skylark Land, that fascinating country around Victoria, British Columbia. This is a view from Mrs. Sayward-Wilson's residence in the Uplands at Victoria, B. C.

Pacific Coasting With the Editors

ON some of our Pacific Coasting trips we like to camp in tourist cabins and now that we have one of the portable food containers made of zinc we are likely to do so more often. These sanitary containers with compartments for ice, and handles for carrying, come in several sizes but even the small one ($2.75) is large enough for our week-end supply of utensils and groceries. On a recent week end into the Valley we put a small package of "dry ice" into the ice compartment and our steaks kept perfectly for many hours. And for picnics we take along a clean shingle for each of us and serve tray meals instead of having to juggle a cup of coffee in one hand and a plate of beans in the other. The shingles go on the camp fire after lunch.

* *

Our silly survey of weathervanes reveals that the smartest ones are typical of the locality in which they are found. On Death Valley Scotty's home in the shadow of the Panamints one weather vane depicts a prospector flipping flapjacks and the other a miner with his burro. In and around Carmel sea gull vanes seem to predominate, while airplane vanes are stationed on several houses near western landing fields. There will be more of these statistics when we get wind of them!

★

Professional strawberry pickers let the nails on their first three fingers grow extremely long in order to pick the berries without bruising the fruit. This is called the strawberry manicure. Interesting families, these nomads that travel from place to place harvesting our crops. The book "Roving With the Migrants" recently published by the Council of Women for Home Missions, 105 E. 22nd St., New York City (price 50 cents) gives startling sidelights on these traveling farmers who "born in the cotton, reared in the fruit, going on to beets or onions or cotton or cranberries, housed under a tree, beside a ditch, in tent, or shack, or 'dobe huts, live untouched by education or sanitation." The book impressed us so much we thought that you, too, might be interested in reading it.

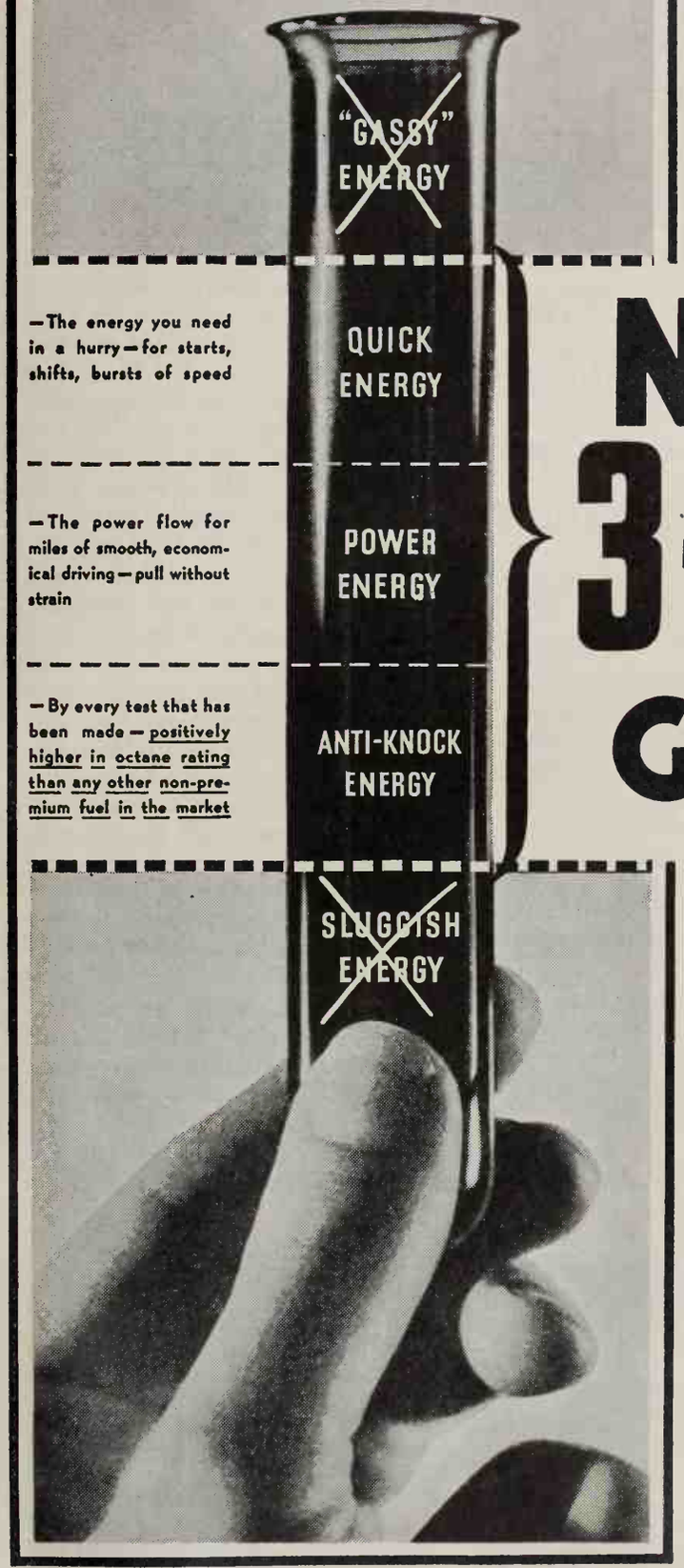
A SUNSET reader at Bakersfield, California, asks us to broadcast a friendly note of warning about desert driving in summer. Especially when there are children in the party do plan to rest in the heat of the day; carry water bags, and eat one hot thing at each meal.

* *

We did not know until just the other day that the village blacksmith of the west no longer stands under a spreading chestnut tree to do his work. Instead, his shop is now mounted on a truck and he drives from ranch to ranch to shoe the horses. But the horses, wise old animals that they are, do not seem to mind. They know that a trip to the city does not broaden their vision nearly so much as it tires their feet.—L. R.

The country around Vancouver, British Columbia, is world-famous for its wooded mountains, snow caps and sparkling water. At right a breath-taking scene along the Capilano River

BANISH WASTE !



—The energy you need in a hurry—for starts, shifts, bursts of speed

—The power flow for miles of smooth, economical driving—pull without strain

—By every test that has been made—positively higher in octane rating than any other non-premium fuel in the market

You are sure of Shell

Shell service men *seal* every station tank when they fill it with gasoline. Only authorized persons may remove the seal. Thus you know what you are getting when you buy from a Shell pump.

Until Now no ONE GASOLINE could make an engine do so many things so much better!

New SHELL 3-energy GASOLINE

made entirely of the 3 kinds of energy your motor needs

GASOLINES made to do *one thing* well aren't hard to find. Your car may not *knock* on hills — only sputter when you are starting. Or it may start *quietly* and lack power just when you ask it to pass something in a hurry. Perhaps it gives you everything but good mileage.

Don't tell your passengers it's the car—because it is more likely the *gasoline.*

Until now you couldn't do anything about it.

And even *now*, only *Shell* has produced a 3-energy gasoline!

Out of crude oils can be refined many energy substances. Some are "gassy," erratic, wasteful. Some are sluggish and slow. Some cause knocks in many cars.

Shell *discards* these. But in the very heart of petroleum are three *energy groups* every car vitally needs. These energy groups and these alone go into the new Shell gasoline. When your car gets this basic fuel, it has the ultimate in gasoline value — *every engine waste is reduced.*

Note this anti-knock fact!

Shell 3-energy gasoline has positively the highest octane efficiency of any non-premium fuel in the market! It has beaten leading competitors in anti-knock rating in every test that has been made!

3-energy gasoline is colored golden amber for your protection. Shell Service Inc. stations and Shell dealers.

SHELL 3-ENERGY GASOLINE

—Reduces engine waste

Hawaii—Of Thee I Sing

★

Ruth Taylor White, Sunset Kitchen Cabinet Artist, Draws a Happy Picture of Her Vacation Days in the Islands

DRIPPING Moonlight! Sighing palms! Sobbing surf! Hapa-haoli hula girls! Hawaii!

"Ho-hum!" I said to myself. "It's just some more of this atmosphere stuff created by an ambitious publicity agent who will lose his job if he doesn't lure a lot of people Hawaii-way."

But being anxious to go places, and having an offer to do some work out there, I gathered together the tools of my trade and set sail to map the land of Polynesian bronzed sea gods. Well, I toured all of the islands, and came home raving and ranting of color and tropical flowers, hospitality and romance, weird and wonderful volcanoes, luaus and hulas just like all the rest—in short, one of Hawaii's first-best boosters.

The voyage to and from the islands was made on glassy-smooth seas and with perfect weather conditions. Being one of the world's worst sailors, not the least of my trepidations regarding the trip had been my fears about sea-sickness. But once more I was disappointed, gloriously, for not one qualm in the innards interfered with the festivities on shipboard.

The fun began immediately on the first day out. No sooner had we settled down in pleasant relaxation to look over our fellow passengers than committees began working to organize deck sports, lectures, a masquerade dance, a concert, recruiting all the assembled amateur talent, and before we knew it we were all involved in a merry whirl which made the six days at sea seem all too short.

As we moved farther south the sea became unbelievably blue, and the air warmer and balmier. The outdoor swimming pool with its miniature sandy beach then became the center of interest, and by the time we reached Honolulu we had acquired our initial tan, which was a big help when we made our debut on Waikiki Beach. We did not feel like "malihinis," as the native calls pale strangers, nor did we have to watch our fair skins so carefully in order to prevent the painful sunburn that sneaks up on one in his first enthusiasm for swimming in tropical waters and lolling on the coral beaches.

But in my hurry to get to the beaches, I mustn't forget to tell you about the thrill of arriving in Honolulu.

We had our first glimpse of the islands on a morning when light clouds hugged the green mountain tops, and hung low over Diamond Head, a typical Hawaiian scene, we later learned. As we rounded famed Diamond Head, a small boat pulled up alongside and three lovely native girls dressed in grass skirts and carrying huge bundles of leis came aboard to bedeck us properly for our entrance to the islands. They gave us our first "Aloha."

"Why are you telling us good-bye before we even arrive?" asked a puzzled passenger, as a fragrant lei of yellow plumaria and carnations was hung around his neck.

He had not yet learned that "aloha" may mean anything in Hawaii. It is

Below—The author, decorated with her typical smile and a California "lei" is about to say aloha to a "wish-I-were-going-too" sister

Above—A maid of the Islands is ready to welcome Mrs. White the moment she steps off the boat. In Hawaii they always say it with flowers

The water's always fine at Waikiki. You may watch the fun or take part in it—whichever you like. But don't expect to try this the first day!

Here at Waikiki, I was introduced to surf boards, and outrigger canoes. The graceful lines of the latter craft, which are hollowed out of the trunks of single trees, and equipped with outriggers to keep them from tipping over in the waves, are fascinating to watch as they

Dark palms like huge feather dusters are silhouetted everywhere against the blue, blue sky, while great white waves wash eternally the golden sands

"Aloha" to greet you, "Aloha" to say good-bye, "Aloha" to whisper in a dusky ear under a palm tree when a native youth takes his huapala, or sweetheart, out for a walk. The much-used word is also used for "Thank you," "The same to you," and in short is safe to use at any point when one doesn't know what else to say.

But, we are just landing in Honolulu. As the steamer draws alongside the pier, the strains of "Nani, Hawaii," (Beautiful Hawaii) greet us. The "Song of the Islands" is played everywhere, and becomes so interwoven with island memories that one can never hear it without conjuring a picture of night-blooming cereus, hibiscus hedges taller than one's person, swishing fragrant leaves of weaving grass skirts, and a nostalgia for the sense of release from reality steals over you. The strains of the lovely song are heard under one's hotel window at night in Honolulu, as strolling musicians amuse themselves and please all visitors with their haunting music. The song is played as you eat, dance, swim—and when you leave.

You are again submerged in island atmosphere as you walk down the gang plank and under the Aloha Tower into Honolulu. Here groups of welcoming friends are waiting to shower you with more leis, and the street is lined with native women with great baskets of the fragrant garlands of flowers, which are sold for a pittance.

It was spring in Hawaii. And I, who go into raptures over a couple of wild violets or a sprig of red columbine on a hillside at home, almost went out of my mind over the riot of color that nature spreads so lavishly on these tiny islands two thousand miles out to sea.

The hills, watered daily by the showers that are known as liquid sunshine, present a vivid green background for the array of brilliant blooms. The red tulip trees were in bloom and the flame trees, or *Poinciana regia*, spread their vivid red against the blue and emerald water that is in every panorama. The night-blooming cereus was first opening its eyes to view the balmy night with its yellow moon peeping through the palm trees. (You see! I do it unconsciously, just as if I were a publicity man!)

Any flower lover will be immediately intrigued too by the size and luxuriance of such tropical plants as the ginger with its exotic blooms and the different forms of philodendron or elephant ear plants that clamber wildly to the top of the coco-palm trees. When you have nursed one of these along in its tub on the home terrace, you cannot help gaping at elephant ears in the tops of trees. The taro plant from which *poi* is made, or one quite like it, also bursts forth with a blossom that is not unlike a scarlet calla lily, and the bougainvillea blooms in magenta, red and orange profusion.

One sees all this riot of color in his first glimpse of Honolulu, even before he has been introduced to Waikiki Beach, around which most of the hotels are located. Waikiki proves to be so tiny you can hardly see it all, but after one dip in its emerald waters, you are completely captivated. The water is so warm that even the coldest-blooded man, who rushes panting out of California waters after a few minutes' dip, can swim all day or paddle about without becoming even the least bit chilled.

catch the crest of the wave and come sailing in at thirty or thirty-five miles an hour to the shore.

Naturally we must at once try a ride! Our party secured an outrigger without a motor, and a beach-boy to pilot it. Being the only waihini, or woman, in the crew they gave me the seat of honor in the front of the boat, which is just wide enough to squeeze a small person into. We paddled out to the coral reef which is about 500 yards from shore and where the water is some 50 feet deep.

The skipper gave instructions that we were to follow his example and as soon as he called "Huki-huki," we were to paddle as fast as we could ahead of the wave until it caught the boat and sent it sailing shoreward. We did as we were told, but there were too many green hands in the boat. We were caught under, instead of in front of, the wave and our canoe was completely submerged. The outrigger, of course, brought it immediately right-side-up to the surface, but the boat was full of water and we all had to pile out until the water could be bailed. This was splendid for the swimmers, but hard on me, who can barely paddle around a bit! However, another beach boy who was surf-boarding out there came to the rescue.

Fascinating as the beach proves, one must not make the mistake as so many do, of settling down there to enjoy only it while in Hawaii, for then the beauties of the other islands will be missed.

Honolulu is only a small part of the island of Oahu, as you see after going over the Pali and glimpsing the lovely valley below, checkered with pineapple fields and sugar plantations. Here, too,

one first sees papaia growing, that interesting and delicious melon-fruit that grows on a tree like a cocoanut, and which you learn to eat every morning for breakfast. Here you will see groves of banana trees and strange nuts, and you will probably be introduced to that very ugly but useful beast, the water buffalo, as he is being guided through an Oriental rice field, pulling a plow. You will go on farther, and stop beside a cane field to cut a piece of sugar cane to chew on, and again will stop for a big slice of fresh pineapple which you eat like a pickaninny eats watermelon. There is nothing quite so good when it is cut fresh from the sun-ripened fruit!

You will see vestiges of ancient lava flows on Oahu, though they seem most unimpressive after those on the island of Hawaii, where the volcanoes are still doing their stuff.

Fascinating as Oahu is, and though your stay in Hawaii is to be very short, you should try to do at least one or two of the other three islands where tourists will find infinite variety in scenery and interest.

It is great fun to fly from one island to the other on the very efficient inter-island passenger service that is maintained. Amphibian planes are used, and I have never felt so safe as when riding high among the clouds, peering down through them at the tops of green peaks, into the depths of ultramarine seas, tracing the shore lines as they meander into emerald green coves and out again around steep rugged cliffs, and on to great stretches of sandy beach washed by lazy waves. I know of no place where flying carries a greater thrill, for the islands, excepting Hawaii, are small enough to make a complete picture.

It takes but one short hour to fly to Kauai, the northern-most island, called the Garden Isle, because its chief charm is in its colorful vegetation, and the riotous profusion of plant forms. Here is Mt. Waialeale, the top of which is supposed to be the wettest place on earth, and in whose side are two most gorgeous canyons.

An automobile with one of those hybrid driver-entertainers named Sam, met us at the airport and took us around the southern side of Kauai to the Barking Sands. Here Sam ceased driving, made the sands bark for us, then took out his ukulele and sang native songs. Then on to Waimea and Olekele canyons. Waimea is a formation like our own Grand Canyon, though not so large, and having more vegetation on its canyon walls.

Olekele is cut out of red limestone, which makes a glorious picture in combination with the vivid greens rambling over it. One of the unforgettable moments of my life will be the picture suddenly presented as we rounded a bend in the road, of a rainbow rising out of the canyon at our very feet and disappearing into the mist above. It looked as though we could reach out and touch it.

The island of Maui offers as its chief attraction to tourists, its great yawning crater, Haleakala. The old volcano has been for many years extinct, but the sight of the crater, so large that the whole city of New York could be set down in its midst, and filled with drifting clouds, is one that will never be forgotten by the visitor who makes the trip to the top of the mountain on mule back. A new automobile road is being built to the top which will make the old haunt of Madame Pele, the Hawaiian fire goddess, a more popular rendezvous for tourists.

Maui folk are most hospitable, their huge sugar and pineapple plantations being the scenes of much gay entertaining, such as we imagine was done in the good old days in the South.

The "Big Island," Hawaii, was most fascinating of all to me. Here remain a few vestiges of a Hawaiian culture that has been largely destroyed by the advent of the white man. On the Kona coast are Hawaiian villages still unspoiled, where the native fishermen wade out into the water with their nets, with only a malo covering their bronzed skins. They cast their huge nets expertly, or spear fish with an adroitness that is amazing to the uninitiated. Here naked children play unconsciously on the bright sands and rocks.

On the island of Hawaii a troupe of hula girls took me in tow, to my great elation, for they took me to a native luau, or party, that I shouldn't have seen otherwise. These girls, who sing and dance a beautiful hula to the delight of many tourists who make the train trip up the beautiful Hamahua coast, with its many waterfalls and fern banks, were a most delightful group. One was, besides being an entertainer, a newspaper reporter, and another was plan-

(*Continued on page 42*)

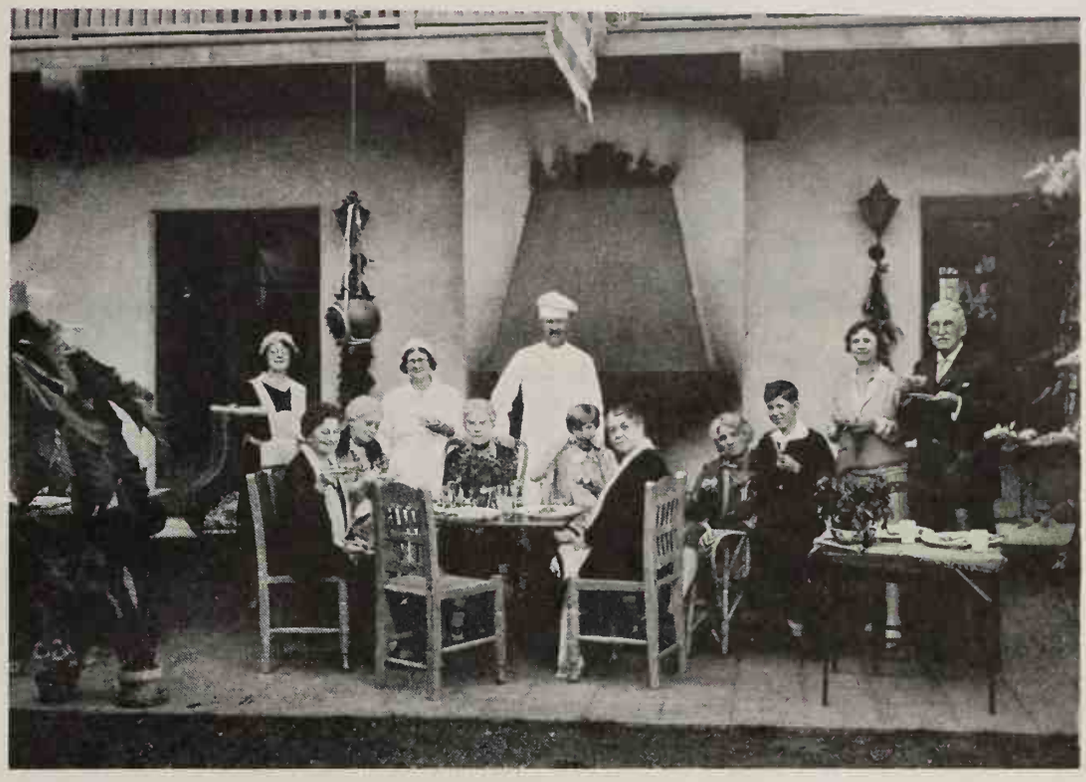
Tropical flowers, heavy with heady perfume, abound everywhere. The night-blooming cereus, pictured, is one of the most exquisite

In Hawaii you are always guest and every native is a host. Smiling girls interpret the dances of a graceful people

Nothing but leaves, but look at the size of them! Even Californians gasp at the sight of such a jungle of huge ferns and flowers

How We Use Our Barbecue

By Dean B. Gregg



A TOUCH of that charming early California hospitality is suggested in the home barbecue pit. No house on the western coast should be without one, for aside from giving a tenderness and unique flavor to the meat cooked in this manner, it has great social possibilities.

The barbecue pit here described was built into the patio of our house. It has a separate flue in the same chimney as the inside fireplace, against which it backs. The hearth, however, is unusual, in that it is about 18 inches above the level of the floor of the patio. This hearth is, in turn, surrounded by a six-inch brick wall which keeps the ashes in their proper place. If this pit were used only to barbecue, it could very nicely be at least six inches higher. But it is low enough to be used as a fireplace as well. One can sit around the fire out there in the patio, just as nicely as if the hearth were built on the ground.

It is, however, a simple matter to construct one of these pits in any convenient place in the yard. A few bricks, a little mortar, and the deed is done. If it is built high enough so that one may stand erect while operating it, it is a little easier on the back. The bed of the pit should be at least 24 inches long and 18 inches wide and surrounded by a wall about six inches high.

We purchased a big folding iron gridiron from a hotel supply company. It is somewhat larger than judgment would ordinarily suggest for one sometimes wishes to entertain a large group. The gridiron has to be cleaned after using, but a handful of excelsior rubbed along the cross pieces does this quickly and effectively.

Now, for the fire. The length of time it takes to get this into proper condition for cooking will, of course, vary with the type, quality and condition of the wood used. Naturally, a fire made out of two-by-fours will take longer to burn to ashes than a fire made out of one-inch boards. But this can be learned by experiment.

There is a great variety of wood which can be used for the fire. The hard woods, oak, hickory, and maple, make excellent coals, while alder gives a wonderful flavor to the meat. But our common, everyday pine does very satisfactorily and is the most available wood. If none of these are available, charcoal may be purchased in sacks at any coal and wood yard.

An hour before it is planned to serve the dinner, a generous fire should be laid and lighted. It will need only occasional inspection and perhaps a little poking during the next half hour. The fire should burn down until it is distinctly beyond the point where there is any active flame. It is astonishing how little heat is necessary or desirable in cooking meat and most other foods in this manner.

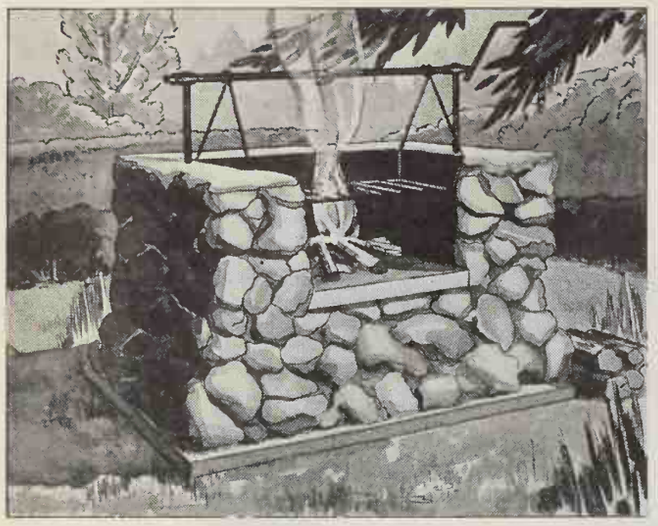
The fire should be properly protected from the wind as it will blow away all the ashes, and consequently, all of the heat before the cooking is finished.

The gridiron is supported by stones or bricks so that it is about two or three inches above the coals. If the gridiron is placed on the fire and allowed to heat up before the meat is placed on it, great difficulty will be experienced from the fact that the meat will stick to the cross pieces.

The meat should be left on the gridiron until one side of it has seared over (not longer). Then the meat should be turned over and the seared side seasoned. Salt should be distributed evenly over the seared side and somewhat more be put on than ordinarily would seem necessary. The reason for this is that during the process of cooking, much of this salt will drip off so that there is comparatively little of the original salt application left when the meat is cooked.

Now, as to pepper. It was a positive inspiration to try the pepper grinder for this purpose, and there is no place where freshly ground pepper gives more marvelous flavoring than it does in barbecuing a piece of meat.

After the meat has begun to cook, the fat drips down onto the coals and a flare-up of flame usually ensues. If a small pitcher of water is provided, this



A home-built barbecue of stone—a very satisfactory and convenient type but not particularly easy for the amateur to build. The firebox is at a workable height and the device for lowering or raising the grate is exceedingly interesting

flame may be controlled very easily. But care should be used not to douse the water on and put out the fire entirely. Very little water is usually necessary to put out the blaze. If the fire has been properly burned down in the first place, these flare-ups do not usually occur.

The other side of the steak should be sufficiently seared so that it is in condition to receive the salt and pepper treatment. After this is done, the cooking becomes merely a matter of turning the steak frequently enough until it is done.

It should be obvious that if a steak is very thick, it will take longer to cook than if it is comparatively thin. And, if the fire is too hot, it stands to reason that the inside of the steak will be far from done by the time that the outside is thoroughly browned. On the other hand, if the fire is low and the steak turned about once every two minutes, the thickest steak can be cooked evenly all the way through before the outside has become burned. And the slow cooking with low heat leaves the meat in a marvelously tender and savory condition.

As people's tastes differ, it is difficult to give an absolute rule as to how long meat should be cooked. It also varies considerably according to the thickness of the meat. But, generally speaking, somewhat before it is "done," the juices of the meat will come to the surface. The color of the meat should be a deep, rich brown. The meat can also be tested with a fork for tenderness. A little experience and attention to the amount of time elapsed will soon develop the judgment to the point where a mistake is rarely made. It will be found that a steak an inch and a quarter thick should take about 20 minutes to cook.

If bacon is desired with the steak, it may be cooked at the same time. The best results are obtained by buying part of a side of bacon and having it sliced somewhat thicker than is customary. It is placed on the gridiron and turned in exactly the same manner, but without seasoning. The flavor is different and very superior.

If there is a large crowd, the bacon should be first sliced and then replaced in its original block form and put into a bread pan. This is placed in the oven for fifteen minutes at a medium heat, for it will remove much of the surplus bacon grease and reduce the possibility of flare-ups in cooking the bacon.

Chops, also, are luscious when barbecued. If a large number of people are to be served, chops are by far the best form of meat for the purpose. The chops should all be put on the gridiron with the bone on either the left or the right side. In this manner it is possible to keep track of which chops have been turned and which have not. Seasoning is similar to that of the steak.

Trout, wrapped in bacon and fastened with a skewer, is a dish fit for the gods. By the time the bacon is cooked crisp, the fish is done also.

Meats cooked by the barbecue method are far superior in taste and texture to meat which is cooked by the various "indoor" methods. The difference in flavor is so marked that our family has evolved a rather standard dinner to be served to guests. Aside from the superior flavor and texture of the meat, we find our guests enjoy grouping around the fireplace during the cooking. The informality of it breaks down any stiffness which might come from the guests not being well acquainted. By the time we are ready to have them sit down at the table, they have found many things of mutual interest and the dinner starts off with a bang.

While the meat is cooking, a big pitcher of hot bouillon is brought out into the patio and served in cups. Or, if the weather is hot, a platter of canapes is substituted.

This informal serving of the first course outdoors enables one to begin on the dinner course the moment the steaks are ready to serve. To have the host dressed in a chef's cap, coat and apron while he is doing the cooking, adds much to the gayety.

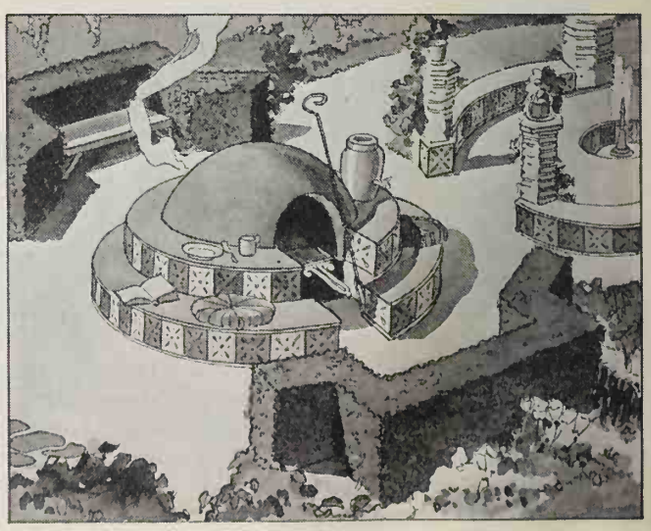
Our "Standard Dinner" is:

BOUILLON
STEAK AND BACON
MACARONI HOT ROLLS
BOWL OF COMBINATION SALAD
FROZEN APRICOTS
CHOCOLATE CUP CAKES COFFEE

Below are some of the recipes. They are written in my own style!

Bouillon

6 pounds beef, cut in small pieces, pour over it 6 quarts of water and let it stand all night. Next day, set on stove and simmer slowly until all strength is extracted. The last hour, add 3 sliced onions, leaves and outside stalks of two bunches of celery. Salt and pepper. When desired strength has been reached, strain. When cold, remove grease and clarify soup by bringing it to boil with the beaten white of one egg. Strain through a jelly bag. Just before serving, add several tablespoonfuls of salted cooking sherry. In each bouillon cup, place a slice of lemon and a small amount of finely chopped



To make this barbecue pit a framework was built up of an old barrel and scrap lumber; then covered with concrete. A slow fire burned out the wood when the concrete had hardened. This arrangement serves as convenient table and seats

parsley. Serve the soup from a large pitcher, so that it will be steaming hot when served out of doors.

Macaroni

1½ cups elbow macaroni
¼ cup butter
1½ cups American cheese
1½ tablespoons parsley
1½ tablespoons pimiento
1½ tablespoons onion
1 teaspoon salt
⅛ teaspoon pepper
½ teaspoon paprika
2 eggs
2 cups milk

Cook the macaroni in boiling salted water for 15 minutes. Drain and pour cold water through it. Put it in a buttered baking dish. Add the butter, cubed cheese, chopped onion, parsley, pimiento and seasonings to the macaroni. Beat the eggs slightly and add the hot milk to them. Pour over the macaroni and cheese and bake, uncovered, at 350 degrees for 50 minutes. This may be served with Mushroom Sauce.

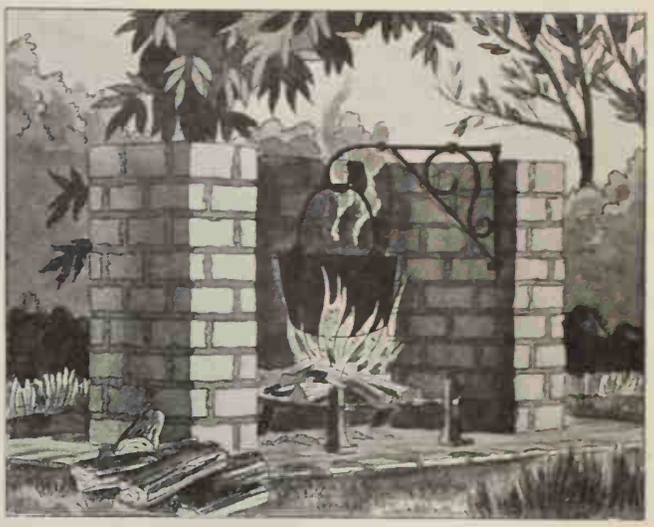
Yield: 6 servings.

Bowl of Combination Salad

Rub the bowl with a garlic clove. Add ½ cup of salad oil, ½ tsp. salt, ½ tbsp. sugar, ½ tsp. mustard, 2 tbsp. catsup, ½ tsp. Worcestershire sauce. Yolks of 2 hard boiled eggs. Beat all together until smooth consistency. Add whites of the hard boiled eggs cut up in small pieces. ½ cup shredded celery. ½ cup diced cucumber. 2 diced tomatoes. 1 sliced onion. 1 can small string beans. 1 head of lettuce, shredded. Mix on table just before serving. Other combinations of vegetables may be used. If tomatoes are not used, add the juice of one lemon.

Frozen Apricots

Purchase a can of apricots which are packed in a heavy syrup. Three hours before serving, put the apricots in a drawer of the electric icebox, or if there is no electric icebox, pack the unopened can in salt and ice. Before serving, place whipped cream on top of the frozen apricots.



This outdoor fireplace of brick is not difficult to build. An iron bar across the top could be substituted for the ornamental crane if desired. This type of fireplace is, however, less suited to roasting of meats than are the others shown here

Chocolate Cup Cakes

1 cup sugar
½ cup butter
1 well-beaten egg
1 cup sour milk
½ cup ground chocolate
2 cups sifted flour
½ teaspoon salt
1 teaspoon vanilla
1 level teaspoon soda
2 teaspoons baking powder

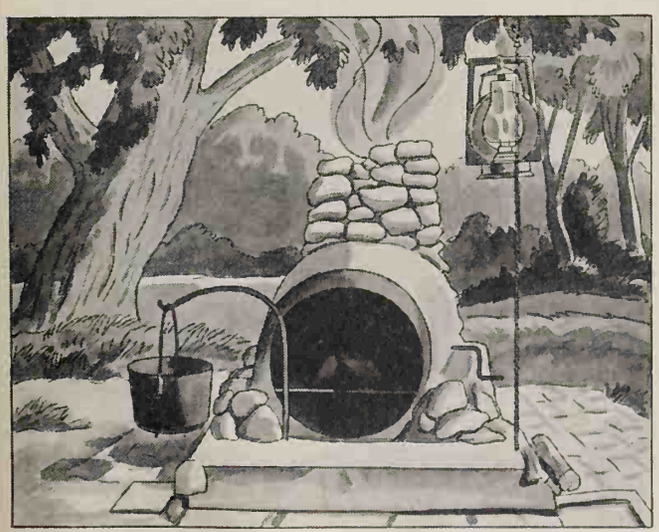
Cream the butter and sugar. Add egg and ground chocolate. Sift the soda, baking powder, flour and salt. Mix alternately milk and flour mixture. Add vanilla. Bake at 375 degrees, 18 to 20 minutes. Will make 20 cakes. Frost with a boiled frosting.

You will notice that this dinner may be prepared ahead of time so that the hostess will be free to rest an hour before the guests arrive. The salad is mixed at the table, while the steak is being served. So many hostesses appear at the last moment flushed with the exertion of the last minute rush, and lack the poise which is the first requisite of true hospitality.

Editor's Note.—The four outdoor barbecues pictured on these pages have appeared previously in this magazine, but because of many requests we are repeating them here. Exact directions for building these models are not available. As in all such cases the building depends almost entirely upon the materials at hand, the site, and the ingenuity of the builder. Of course, if a perfect structure is wanted, a mason can be hired to design and do the job. Any handy man or woman can, however, with these suggestions and drawings build a satisfactory home barbecue.

The two fireplaces pictured in the upper corners of these pages are of brick or stone construction. In building this type of fireplace, make a three-sided structure of appropriate proportions. Either build the firebox up as shown on page 12 or build in a rack on which to broil meats at an appropriate height above the coals. This is all that is really necessary. If you are ambitious and of mechanical turn of mind a crane for hanging kettles, a revolving spit for roasting, or even a gas plate can be incorporated in such a fireplace.

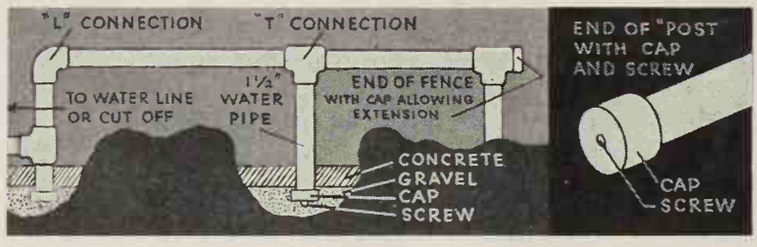
When concrete forms the base of the barbecue as it does in the two drawings at the bottom of these pages, it is necessary to build a form for the concrete. On page 13 a barrel was used for the form while on page 12 scrap lumber was used along with an old barrel to make the more elaborate design. Wooden boxes are often used as forms for constructing combination picnic stoves and incinerators of concrete. Whether the form is built of barrels, lumber or boxes, spread the concrete about four inches thick, holding it in place where necessary with old wire netting. When the structure has been completed let it dry out gradually. Eventually a slow fire is started inside to burn away the wooden framework used as the form.



This is a simpler adaptation of the barbecue pictured at bottom of page 12. In this case the barrel framework was set on a platform of concrete and bricks against a rough chimney of rock. The lighting arrangement is a good feature

Our Rose-Covered Fence

Is Watered by a "Twist of the Wrist"



OUR ideal rose fence is made of ordinary water pipe and carries the water in the pipe to the roots of the rose bushes. Below-the-surface watering keeps down weeds and water bills. A "twist of the wrist" waters the roses and will keep them watered though you are absent during the hottest, driest weeks of summer. Roses may be planted at your week-end cottage without fear they will dry up during your absence. We know, for we have tried this plan.

If the fence is to be low enough to see over when it is covered with roses, make the "posts" about four and one-half feet long—they will be set into the ground a little less than a foot and a half. A post every eight feet (with rose bushes planted on either side) makes a sturdy fence thickly covered with foliage. One "T" connection and one cap will be needed for each post. Have the pipe cut the desired lengths and threaded. Any size pipe may be used but inch and one-half is suggested as the larger the pipe the more artistic the fence. One-inch pipe was used for the fence shown in the picture.

First drill a 5/32 inch hole in the cap, thread it, and put in a 3/16 inch *brass* machine screw—brass to insure against rust. This can be done at the shop the bolts or machine screws are purchased, or one can have it done for a few cents a cap. Be sure the screw does not fit too tightly so the water can drip out around it.

Lay the pipe out on the ground and connect the entire fence. Use an "L" connection on the last post, or use a "T" connection and a cap if you plan to extend the fence later. Connect temporarily to the water line and let the water run through the pipe. Adjust the screws in the caps until a very small trickle of water drips through each one —the water should drop, drop, drop, with about the speed of a clock tick. The success of the fence depends upon using the screws and adjusting the drip of the water. A constant drop, drop will keep the soil always moist around the post, but too large a trickle will wash away the soil. The cut-off where the fence joins the water line may be closed during wet weather.

Dig the holes in the ground about a foot and one-half deep and about the width of the shovel. Put about eight inches of coarse gravel into each hole. Set a few temporary posts or stakes along the fence line to support the fence when it is raised into place. Sink the end of each post half way through the gravel. Do not drive down into the ground. The gravel will prevent the screw in the cap from getting stopped up and will keep the trickle of water from washing out the ground under the post.

Pour concrete into the hole on top of the gravel to within about two inches of the top. Line up the fence and support firmly to the stakes until concrete has set.

Paint the pipe green. Plant climbing roses (and rose bushes, if desired) on either side of the posts as close to the pipe as the concrete block will permit. An early blooming rose beside a late one, trained to run both ways and intermingle, will keep the rose fence always beautiful. Turn a gentle flow of water into the pipe fence with a "twist of the wrist" at the cut-off.—E. R. Watters.

By Drew Sherrard

Gardening Beside a Lake

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Mrs. Walter Boychuk with her Iris Kaempferi on the shores of beautiful Lake Oswego, Oregon.

IT is certainly the essence of gardening skill, to make use of the natural advantages of one's garden site, and so suit the garden to its setting. An example of this sort of cooperation between nature and the garden owner was observed in the grounds of Mr. and Mrs. Walter Boychuk, at Lake Oswego, Oregon. The lake borders their property on the east, and back a little distance the woods begin, so the flower garden must be down close to the water's edge, to get the required sunshine.

How the owners found a way to get the water to these flowers is an interesting gardening story. No pumping system was installed, and no sprinkling is done, yet the garden is a successful one, and the flowers bloom better in it than in many others where the summer sprinkling job is an irksome one.

The scheme was simple in the extreme. Mr. Boychuk dug his flower beds deeply, nearly to the level of the water of the lake. Then he placed drainage material in the bottom, and built up the beds with good soil to about two feet deep. Plants set in these flower beds soon reached thirsty roots down to the water level and found abundant moisture, seeping under ground.

In the case of the rock garden, special soil adapted to the needs of the plants grown was placed over the cracked rock used as drainage base, and rocks set in this soil, deeply embedded. Very few rocks were used, and those nearly buried. Rock plants require water, though many people imagine they do not. Only a few types, and those not the most showy in bloom, can exist on bare rock or shallow soil, without abundant moisture. They do not, it is true, like moisture stagnant about their roots nor dripping steadily upon them from trees or buildings, but they do like to have their drink regularly.

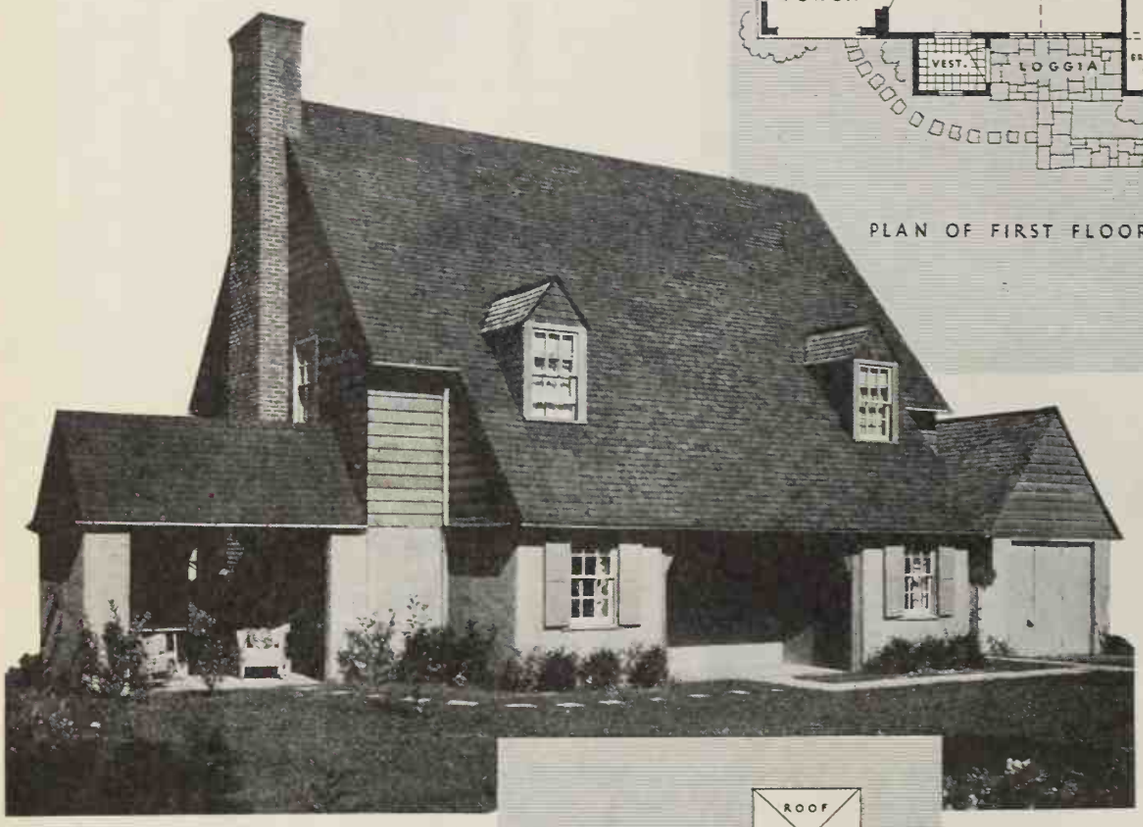
So it is not surprising to find that Mr. Boychuk's gentians and anemones, even the most exquisite of alpine treasures, grew and bloomed vigorously under this favorable arrangement. *Lithospermum prostratum*, the prostrate gromwell, is a plant that many gardeners have difficulty with. Its wonderful blue lures one on to repeated attempts, but in many cases, to repeated failures. In this lake-fed garden of the Boychuks a single plant spread out into a mat of compact, dark-green foliage that was a sheet of soul-satisfying blue in June. A nurseryman that visited the garden took three thousand cuttings from this one plant, from time to time, without damaging it at all.

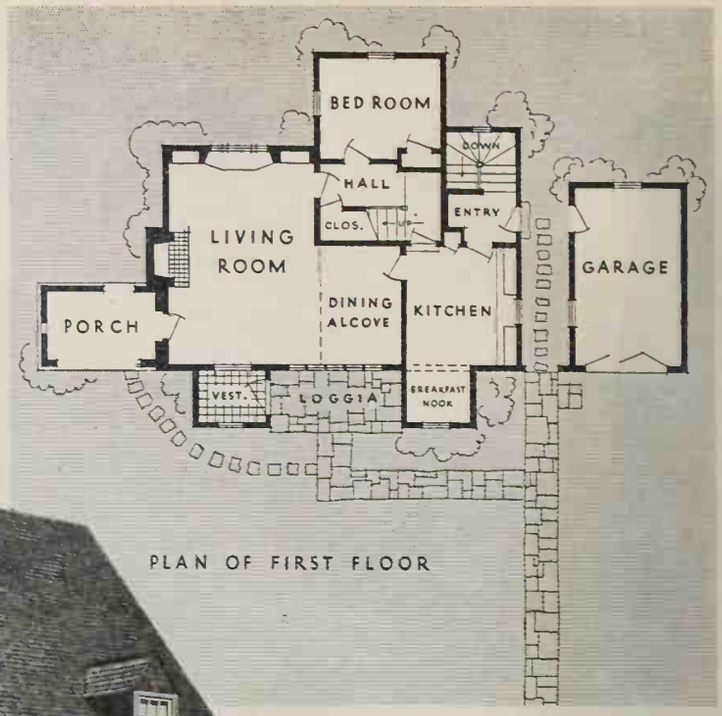
Daphne cneorum, the garland flower, spread itself into prostrate masses of shrubbery three feet wide, covered in spring with a bright rosy cloud of fragrant flowers. *Anemone blanda* flourished happily among the stones, and as for *gentiana acaulis*, it made a carpet of luxuriant green, and raised innumerable deep blue trumpets to give back the color of lake and sky.

Of course Japanese iris likes to have its toes fairly close to water, so it did wonders here. In the long curving bed, that borders the path along the lake front, seedlings from imported seed were set out. In the third year from seed they bore many flowers on stalks as tall as their owner. The second and third summers of blooming found the plants somewhat crowded, so they were not nearly so tall. Iris is one of those plants that needs frequent division, providing plants for many friends, so that it blesses at the same time the garden that gives and the garden that receives. Siberian and Dutch iris also thrive in such a situation.

"Not only the rare things," says Mrs. Boychuk, "but also the common old standbys of border and rock garden, do well here. All we have to do is to set things out, and then keep the weeds out. It is such a pleasant discovery, we thought it ought to be passed on to other folks who live beside a lake."

A House Full of Charm





PLAN OF FIRST FLOOR

The residence of Kenneth C. Goodall, Portland, Oregon. Harold W. Doty, architect. Photo by Jourdan

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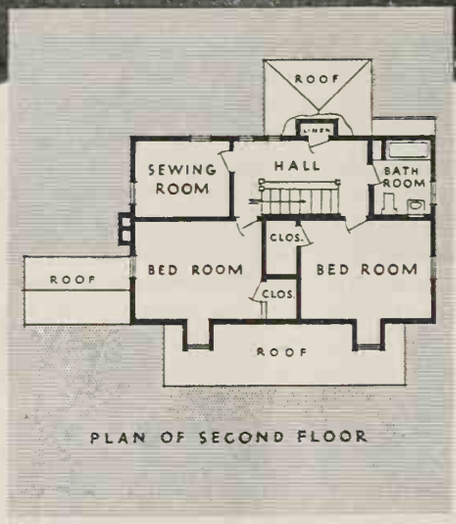
A study of the floor plans reveals the real charm of this cottage



PLAN OF SECOND FLOOR

ON an ordinary-sized city lot and at a moderate cost, Harold W. Doty, architect of Portland, Oregon, has achieved an interesting home for Kenneth C. Goodall. The exterior of this house together with floor plans is presented on this page.

In the exterior, shingles, wood trim and stucco have been skillfully combined to form a decidedly homelike-looking house. The steep roof with its expanse of cedar shingles fits beautifully into the skylines of Portland's hills, while the half-sheltered porches succeed in tying the house to the garden most successfully. It will be noticed that the roomy garage (10′6″x18′) is not attached directly to the house.

A study of the accompanying plans, showing arrangement of rooms, reveals the real charm of this English cottage. The loggia opens into a small vestibule connecting with a long living room (14′6″x20′ the main part measures) which in turn opens onto the living porch. From both living room and porch a delightful garden view is enjoyed. There is no formal dining room but the alcove which is part of the spacious living room substitutes very nicely. There is also a sunny breakfast nook adjoining the kitchen.

Designed by

Harold W. Doty

Architect, Portland

Many small houses of the present day have too few bedrooms for gracious living. This large-small house boasts of three—two on the second floor and one on the first. There is also the 10′x9′4″ sewing room which might serve, if preferred, as a play room, nursery or fourth bedroom. The bedroom on the first floor (10′x11′9″) would make a good studio.

The house provides ample closet space as well as many convenient built-in features on both floors. For example, a built-in ironing board is sensibly located on the loggia wall of the breakfast nook. This interesting little room, by the way, is designed for the use of movable table and chairs. Opening off the upstairs hall is a roomy cupboard for bed linens and blankets. In the bathroom a deep cupboard for towels conveniently utilizes a bit of space at the end of the tiled tub. The book cases in the living room are built around the bay windows rather than near the fireplace, thus leaving the space near the fire for chairs and davenport—a happy treatment.

Into this Oregon home has gone the careful planning of a thoughtful architect. From it the dwellers therein derive joy and satisfaction.

Stock plans of this house are not available but any features may be copied.

A guide for the new home builder in planning color schemes and the interior decoration, even before the house is built

Have You a New Home to Furnish?

by

Edgar Harrison Wileman

WISE home builders look further ahead than just the building of the house. They visualize the home completely furnished and landscaped, for a house does not become a home until these matters have been attended to.

The earlier the interior decorator is consulted on his particular subject the better it will be for the home. Many families are sending me their plans before they commence to build so that I may go over them from the inside viewpoint and advise relative to wall spaces for twin beds, buffet, piano and other pieces of furniture, also check over positions of electric lights and the possibilities for practical draping of windows. It costs nothing to make alterations on paper but it is very costly, and sometimes impossible, to make changes after homes have been built. Consulting with a decorator or home furnishing expert is not done with the idea of checking up on the architect but rather to call in a specialist in each particular field—architect, interior decorator and landscape gardener—in order to achieve a close harmony in all the phases of your complete home.

The following information will help you considerably in planning the treatment of walls and woodwork in order that your new home may be a constant joy instead of a ceaseless worry. For it *is* worrying when the backgrounds are wrong for the furniture, when no new piece you buy seems to fit in with existing articles, and every color you add only increases the discord.

But what happiness is yours when, with carefully planned interior treatments, you can buy this or that, with the full assurance that the ensemble is developing in a correct and harmonious manner. I hope you will find my advice helpful.

The type of house determines to a great extent the finish of walls and woodwork, especially if the inside treatment is to coincide with the style of architecture. That is, roughly finished plaster walls and rugged woodwork are correct in the average Spanish home while smooth walls and painted woodwork belong to Georgian or early American.

You should, therefore, determine first what the traditional treatment is for your style of home; then, if for some good reason you wish to modify this treatment, it can be discussed with your architect, builder or decorator and an agreement reached to suit the case. It may be that you have a good collection of Colonial furniture that you wish to use in a Spanish home. This is made possible by a smoothing out of the plaster walls and by a judicious selection of rugs and draperies. This brings up the question as to whether all home furnishings have to agree in style with the architecture. I feel that they should in a general way, especially in the rooms seen from the main entrance door of the house; but many decorators think that personal preference should be taken into consideration, especially in the furnishings of the more intimate rooms, and they change the style accordingly.

One notable example of different interior treatments for the same type of house is seen in the Monterey style.

In the two photographs reproduced here, the troweled plaster and rather heavy woodwork make just the right background for the rough textures and strong colorings of the sturdy Monterey furniture

Sometimes the interior is decorated to suit Spanish furnishings; at other times wallpaper and painted woodwork are used to make a correct background for Colonial furniture. Both types are seen in this part of the country and either is right, the selection being entirely a matter of personal preference.

Plaster walls vary almost as much as wallpapers and I always recommend a conservative wall for the average house; exaggerated textures and extreme colors are very tiresome and should be avoided.

The interior color scheme should, first of all, please you; do not select blue just because your friend has it or because you know that it is a fashionable color just now. Friends change and so do fashions. Remember that you will have to live with that color scheme day after day for several years, so it should be something that wears well. The exposure of the room should be taken into consideration; light-tinted walls make the rooms look as large as possible while darker walls have a tendency to reduce the apparent size. If wallpaper is used, the same rule applies, light colors being preferred for small rooms while strong colors are usually confined to larger ones.

It is customary to use warm colors in north rooms and cool colors in south rooms. Red, yellow, orange, or any color in which yellow or red predominates, is a warm color; and, any color in which blue or green predominates, is a cool color. These colors should be used in combination with others in order to achieve a pleasing harmony.

Some knowledge of color selection is necessary in order to plan color schemes intelligently but, even if you have not studied the subject very long, you can be guided in your choice if you will plan far enough ahead. Let us suppose for example, that you are actually building and within a week or two you will be called upon to choose the colors for tiles, walls and woodwork. A very sensible step would be to select your rugs and draperies, especially the latter, if they are to be printed linens, chintzes or cretonnes. It is from such fabrics that many delightful color schemes are developed and when selected in this way, there is an assurance of color harmony, for the colors you will have chosen are taken from the fabric you are going to hang at the window or from the rug you are going to use on the floor. Other good schemes may be worked out from wallpapers, pictures or even smaller decorative objects. In fact, all the bedrooms in a charming hotel where I stopped in Northern California have their color schemes worked out from flowers and a picture of the flower from which the color scheme is taken hangs in each bedroom. (Name of hotel on request!)

Suppose you should decide upon a printed linen for your living room draperies. The background color might be copied for the plaster walls; the green of the leaves, seen in the linen, might be the color of the floor covering; the flowers, nearly always part of the design in a printed linen, would be the basis for the colors of sofa and chairs. Pictures would repeat the colors of the linen and even the small articles, as vases, pillows, etc., would acknowledge their indebtedness to the linen from which the whole color ensemble evolved.

In this manner you see how a color scheme may be planned in advance and built up as time goes on by confining one's choice of colors added to those already existing in the original selection.

If for some reason this method of advanced selection is not possible for you, then you must adhere to the safe background scheme so that decorative textiles and articles purchased at a later date will be relatively easy to select because of the almost neutral walls and woodwork. By neutral I do not wish to imply that all walls and woodwork must necessarily be ivory or tan, but it is true that walls of these colors are very good backgrounds for any color you may wish to use. I have found light grayed-green walls, antique parchment color or light russet, all good as backgrounds for living rooms and dining rooms. In bedrooms it is quite safe to use delicate tints of green, yellow or some other color with the woodwork of a stronger or contrasting color, according to its exposure and intended use.

In planning bathrooms and kitchen a conservative color scheme is desirable and while one recognizes the necessity for eye value when a house is built to be sold, one must also remember that bathrooms and kitchens are lived with every day in the year and that extreme schemes of black and purple may be very stunning but are likely to grow wearisome as a steady diet.

Some of my monthly articles have given you ideas for the correct decoration and furnishing of different types of homes. As it is difficult to give detailed information for every kind of house in a magazine article, which of necessity must be of a general character, I shall be glad to advise you by letter.

If you are planning to build or redecorate write me for color cards of the new colors put out by our paint manufacturers and tell me where you wish to use the paint. Enclose stamped envelope.

Do you realize that the marks your children bring home on their report cards may very well represent the grade of light by which they do their home work rather than the grade of their intelligence? In justice to their eyesight and their standing in school, do look to the lighting of their study table tonight, and, if it needs improving, take steps to do so not later than tomorrow.

★ ★ ★

Gerbera (*the flower on this month's cover*) and How to Grow It From Seed

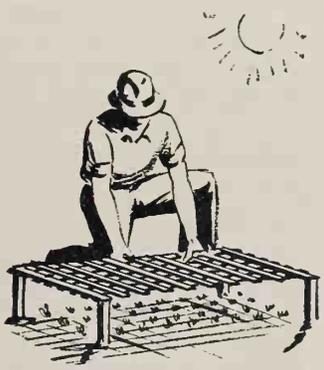
1 Turn back to the cover of this magazine. If you would like to grow some of these flowers (Gerbera or Transvaal Daisy) in your own garden, read these rules.

2 To grow this flower from seed, order choice seed now. These may best be planted in August. Get a variety of clear, bright colors—pink, rose, coral, red, yellow and orange.

3 In early August prepare your seed bed in open ground in sunny position. Spade, hoe and rake soil until it is pulverized fine and smooth; you are then ready to plant.

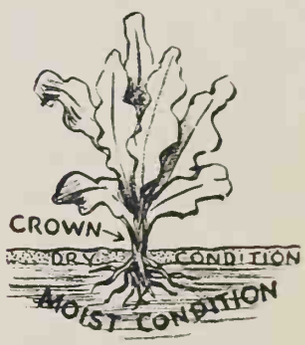
4 When planting seeds, push them vertically into the soil rather than lay them on their sides. Cover lightly with sifted soil and then with one-half inch of peat moss.

5 Sprinkle peat moss thoroughly and immediately place damp burlap over the entire bed. Keep burlap very damp and watch for signs of plants —usually in about ten days.



6 When plants appear, remove burlap. On hot days, shade with lath frame or a similar protection. Replant once or twice to harden off tiny plants. Do not over-water.

7 Replant to permanent place in the garden in about four or five months. Set plants in full sun in a fairly rich sandy loam or adobe. Provide the best of drainage.



8 This final planting is important. Place plants a foot or so apart, setting crown of plant above surface of ground as indicated. Water gerbera thoroughly when planting.

9 Although thorough water is given when planting, thereafter gerbera should be irrigated only when ground is really dry. Do not sprinkle. Cultivate when ground dries.

10 Through winter months when rains are heavy make sure that water does not stand around plants. In cold sections it may be necessary to provide slight protection.

11 In spring remove any covering and cultivate around plants. Give occasional waterings — not sprinklings — and one or two applications of greatly-diluted plant food.

12 If you do not care to plant seeds, buy plants and set as directed in paragraphs seven and eight. Once established the gerbera requires little care. It is a perennial.

Fish Chopin
Prepare tomato sauce the day before the party
Clean and cut bass and red cod into serving-sized pieces
Let cockles and mussels stand in cold water ~ Scrub thoroughly
Cut cooked crabs in pieces - Crack legs with a mallet

The Kitchen

TRADEMARK REGISTERED

These recipes are designed to be clipped and mounted on cards for your recipe file, or they may be pasted in your cooking scrap book

Fish Chopin

(Illustrated on these pages)

I like to set 6 o'clock for a "fish chopin," and invite only those who care for shell fish. It is a very messy dinner to say the least, and so I use a paper tablecloth and provide aprons for all of the guests including the men. Here is my recipe to serve 12 persons.

- 6 pounds of striped bass
- 2 small red cod fish
- 6 pounds of cockles
- 10 pounds of mussels (if obtainable)
- 4 large cooked crabs
- 1 pound of picked shrimps
- 4 dozen clams—opened and cleaned

Clean bass and codfish and cut into pieces for serving. Allow cockles and mussels to stand in fresh cold water for one hour to remove sand and scrub thoroughly. Cut crabs in serving pieces and crack legs with a mallet. Place fish in layers in a large covered roasting pan. First some pieces of fish, then a few cockles and mussels in their shells, a few pieces of crab in the shells, some shrimps, some clams with the juice, then another layer of bass, and so on. Cover with the prepared sauce, put the lid on and bake for one hour in a moderate oven (350 degrees). I serve this in soup plates from the kitchen, being careful to select some of each kind of fish and to have a generous helping of sauce over it.

Now for the sauce which I prepare the previous day:

- 2 large onions
- 1 small clove of garlic
- 1 small head of celery
- ½ cupful of olive oil
- ¼ pound of dried mushrooms
- 3 No. 2 cans of tomatoes
- Parsley, minced
- Bay leaf
- A few pepper corns
- Sherry wine seasoning to taste
- Salt and pepper

Cut onions, garlic, and celery in small pieces and brown slowly in the oil in a large skillet, stirring continuously. Pour hot water to cover over the dried mushrooms and let stand ½ hour. Add the tomatoes to the onions, with the chopped parsley, bay leaf, and a few pepper corns. Remove the mushrooms from the water and add them, allowing any sediment to settle in the cup, after which carefully add the water to the sauce. Cook slowly for two or three hours, adding water when necessary, and stirring frequently. Some of the sherry seasoning is salted so care must be used in adding that to taste. Season well with salt and pepper. With this dish, I usually serve a green salad with a well seasoned French dressing, also French bread cut nearly through and brushed with butter which has previously been heated with a generous supply of chopped garlic, the whole heated in a paper bag in the oven. When it comes to dessert, sweets do not seem very acceptable, and I usually find crisp crackers and Roquefort cheese quite satisfactory with the coffee.—Mrs. E. F. B., San Jose, California.

Transparent Pie

This is not a new recipe, but is not used a great deal. Be sure to serve small pieces, as it is quite rich. It calls for—

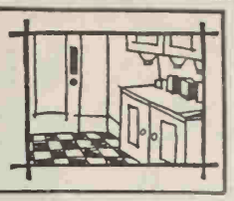
- ½ cupful of butter
- 2 cupfuls of granulated sugar
- 2 small eggs, whites and yolks beaten separately
- ½ cupful of sweet cream
- ½ cupful of tart jelly
- 1 teaspoonful of vanilla

Cream the butter and sugar, add the egg yolks and beat smooth, then add the cream, jelly, and vanilla, and beat until well blended. A rotary beater may be used for this. Last, fold in the egg whites beaten stiff, and pour into a pastry shell which has been partially baked (about 7 or 8 minutes) in a hot oven—450 degrees. Finish baking in a very slow oven (325 degrees), until the center of the pie is firm to the touch. The egg whites will rise to the top in cooking and form a sort of meringue. Serve very cold. This will make one large pie or two small ones.—Mrs. L. H., San Diego, California.

SUNDAY DINNER SPECIAL

Orange and Grapefruit Salad with French Dressing
Roast Chicken Stuffing Gravy
Cranberry Jelly Riced Potatoes
Buttered Peas Warm Rolls
*Transparent Pie Coffee

Cabinet ~



U. S. PATENT OFFICE

Will you share your favorite recipes with other Sunset readers? $1 is paid for every recipe published. Address the Kitchen Cabinet, Sunset Magazine, San Francisco

Spinach Loaf

2 quarts of fresh spinach
1 cupful of grated cheese
1 tablespoonful of butter
Salt and pepper
Dash of A-1 sauce
Bread crumbs

FOR A FAMILY SUPPER

*Spinach Loaf
Jellied Tomato Salad
Baked Potatoes
Wholewheat Bread and Butter
Sour Milk Cup Cakes
Chocolate Pudding Coffee

Wash the spinach carefully as usual, and cook in a covered kettle, without adding water, about 10 minutes. Enough water clings to the leaves to provide moisture for steam. (A large can of spinach may be used when fresh is unobtainable.) Chop, add cheese, butter, seasonings, and enough bread crumbs to make a mixture stiff enough to mold into loaf form. Place in a buttered baking dish and bake in a moderately hot oven (400 degrees) about 20 minutes. Serve with catsup, or with a medium-thick cream sauce to which hard-cooked eggs and grated cheese have been added. Garnish with lemon slices.—G. C. B., Los Angeles, California.

Sweet Relish Cole Slaw

Select a medium-sized, firm head of cabbage, wash, and remove the loose outside leaves. Cut in quarters, remove the stem or heart, and grate medium fine or shred with a sharp knife. Mix a dressing as follows:

¾ cupful of mayonnaise
2 or 3 tablespoonfuls of evaporated milk, or sweet pickle juice
2 or 3 heaping spoonfuls of sweet relish (accurate measures are not necessary)
Salt to taste

Mix with the shredded cabbage, and sprinkle the top with paprika. Serve either on individual plates or in a large bowl.—Miss L. P., LaVerne, California.

Apricot Salad

2 tablespoonfuls (1 envelope) of granulated gelatine
½ cupful of cold water
1½ cupfuls of boiling water
1 large can of apricots
Juice of 1 lemon
Juice of 2 oranges
¾ cupful of chopped blanched almonds

SURPRISE LUNCHEON FOR THE FAMILY

*Apricot Salad with Cottage Cheese
Cinnamon Rolls
Orange Pekoe Tea

Soak the gelatine in the cold water for 5 minutes. Add the boiling water (leftover juice from any canned fruits may be used instead of water) and stir until the gelatine is dissolved. Chop the apricots or put them through a sieve, and add the juice and pulp to the gelatine, with the lemon and orange juice. Pour into wet individual molds or one large one, and chill in the refrigerator. To serve, turn out on lettuce and serve with mayonnaise or fruit salad dressing. —Mrs. W. R. DeV., Los Angeles, California.

Pineapple Icebox Cake

½ pound of vanilla wafers, crushed
1 cupful of sugar
½ cupful of butter
1 small can of sliced pineapple, drained and diced
1 cupful of chopped nuts

AN EASY COMPANY DINNER

Consomme (Canned)
Salt Wafers Ripe Olives
Thick Slice of Ham Baked in Milk
Candied Sweet Potatoes
Lima Beans
Celery Salad with French Dressing
*Pineapple Icebox Cake Coffee

Line a deep loaf pan with waxed paper. Put in a layer of the crushed wafers, then a layer of the other ingredients which have been creamed together, then another layer of wafer crumbs, and so on until all are used, having the top layer of wafer crumbs. Pack down hard and let stand overnight in the refrigerator. Turn out, slice and serve with whipped cream. This may be made 24 hours or more in advance of using. Serves 4 to 6.—Mrs. N. R. J., Elko, Nevada.

Arrange fish in layers in a large covered roasting pan ~ ~

Pour tomato sauce over all, cover, and bake one hour at 350° ~

Provide paper table cloth and aprons for all the guests ~ ~

Serve fish in soup plates - ~ It is certainly messy - but delicious!!

Our Vacation is a Pack Trip

OUR vacations are not expensive and are quite different from the ordinary variety of summer trip—we pack in! A packer and guide with horses and pack animals are beyond our means, so instead, we hike, and rent two burros which carry sufficient food and bedding, about 225 pounds all together, for the three of us. Burros rent for as low as one dollar per day, if taken out for a week or longer. Last year our total bill was $24 for 12 days besides our food and the expense of two days travel to and from Mineral King.

There is always the problem of how to save weight and space without sacrifice of utility. Through the year I save cloth bags from flour, sugar, and the like; these I label on both sides with ink, and in them pack the beans, breakfast food, noodles, split peas, dried fruit, and the like. Packages and tins are bulky and should be avoided as much as possible. Butter is packed in a "pry-up" tin can.

There are but few extras needed for a pack trip which are not needed for camping with an automobile. My husband had two heavy 6′x12′ pieces of canvas made up, which are used as covers for the kyacks during the day and which serve as a ground sheet and cover at night. They are also to serve in lieu of a tent should one be needed. We always use five all-wool blankets for bedding, while son has a sleeping bag which is warm and waterproof. I have made three small feather pillows which we always use for camping or pack trips. My pillow, together with a pair of long, heavy woolen hose for those cold frosty nights at high altitude, and a pair of old slippers for camp wear are my luxuries.

We cook over an open fire, using a folding grate, covered with a piece of sheet iron, and reflector oven. My husband does the baking—corn bread, a whole wheat concoction something like muffins, coffee cakes, and the like, all made by guess, but they certainly taste good. We make hot bread for night and morning and use our store bread for the noon lunches. Our prize possession is a six-quart pressure cooker. When one is at an altitude of from nine to eleven thousand feet "all does not cook that boils," but our cooker changes all that and turns out beans, split pea soup, or fish chowder in short order.

One must not forget to plan on plenty of trout, when listing food supplies.

Don't forget small necessaries. On a pack trip one does not find a store around the corner, so it is necessary to include everything at the start. A ball of stout twine, a weatherproof match box, sun glasses, a flashlight, extra adhesive plaster to close the holes in the milk cans, a canvas pail and the very necessary axe and shovel should be included. Our toilet articles, as well as a sewing kit, are put in cloth bags of different colors.

A duffel bag contains a change of clothing, and while on the subject of clothing I might say that shoes should be high, comfortable, oiled, and broken in well. Always carry spare shoe laces; do not rely upon that ball of twine.

Our knapsack contains the first aid kit (this is never packed on the burro), a small camera, the noon lunch, a drinking cup and maps. My husband prefers a topographical map, while I like a general map of the locality, supplemented with notes from the local packer. My map always locates the best camping places, while my husband's map shows up all the long steep grades.

You, too, can take a pack trip if you are willing to put up with petty inconveniences without grumbling, if you have a flair for cooking in the open and a general knowledge of horses. And you will find that the total expense is no more—often less—than that of the average vacation.—Mrs. Annis E. Schaeffer.

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What We Take for 12 Days

3 lbs. of dried apricots
3½ lbs. of dried prunes
3½ lbs. of dried peaches
2 lbs. of dried apples
2 lbs. of raisins
1 lb of dates
1 lb. of noodles
2 meals of split peas
2 meals of white beans
1 meal of lentils
5 lbs. of whole wheat flour
3 lbs. of white flour
4½ lbs. of flapjack flour
¼ lb. of cornstarch
3 lbs. of cornmeal
2 lbs. of rice
¼ lb. of baking powder
1 small package of wheat flakes
1 pkg. of wheat cereal
2 pkgs. of corn flakes
2 lbs. of butter
1 lb. of shortening
8 large cans of milk
4 small cans of milk
10 lbs. of sugar
2 lbs. of brown sugar
Salt and pepper
1 can of de-caffeinized coffee
1½ lbs. of ground chocolate
1 can of instant coffee
3 lbs. of bacon
2½ lbs. of cottage ham
1 lb. of chipped beef
2 small cans of salmon
2 cans of corned beef
4 cans of tuna
6 lbs. of potatoes
2 lbs. of onions
3 bunches of carrots
1 small cabbage
4 tins of jam
2 tins of apple butter
1 lb. of peanut butter
2 No. 2 cans of tomatoes
2 pkgs. of dried vegetables
3 pkgs. of soup cubes
4 pkgs. of prepared gelatine
4 large loaves of bread
2 lbs. of cheese
1 lb. of bologna
Shelled almonds
12 candy bars
1 tin of powdered punch
1 bar of laundry soap
1 bar of toilet soap
Matches

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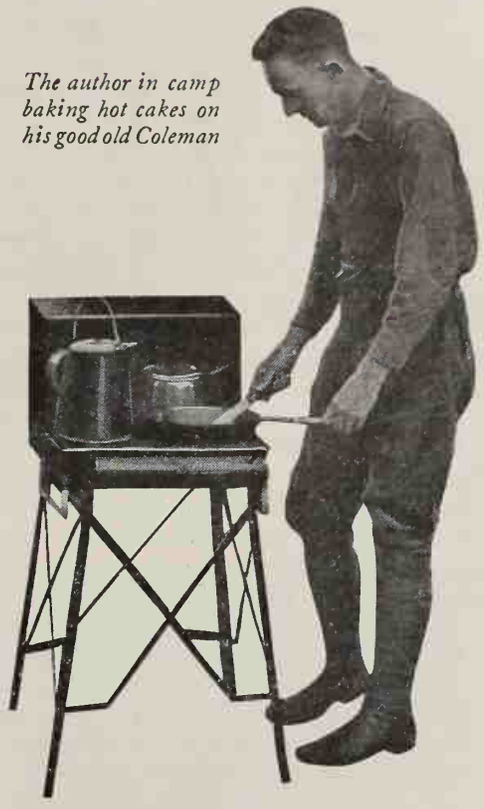
Camp Stoves I Have Used

Neil Wayne Northey

With this stove and two cans of Sterno a quick meal is assured even in pouring rain. "Canned heat" is easily transported



The author in camp baking hot cakes on his good old Coleman

The Kampkook (above) oven and all folds into small space when not in use—very convenient, safe and practical

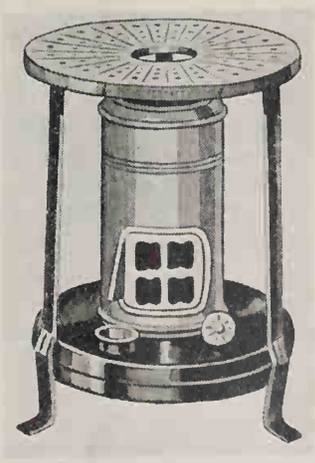
My Vulcan is a bit too small for general camp use but it is just right for the lone camper specializing in one dish meals

One model of the Prentiss-Waber camp stove. Note the wind break at the back—a good feature. This model has no oven

This charcoal-burning "Jiffy National" helps to heat the tent or vacation cabin

THERE is a certain romantic appeal which the open camp fire holds for every lover of the great outdoors, but for comfort, convenience and a saving of time I prefer to use a good stove in camp and on the road. Not that I do away with the camp fire. Oh, no! A stove for service and a camp fire for cheer is my practice. And so it is not at all surprising to see me cooking the evening meal on a stove, while not far away a glowing camp fire casts its mellow light over the camp and gives off sweet-smelling incense.

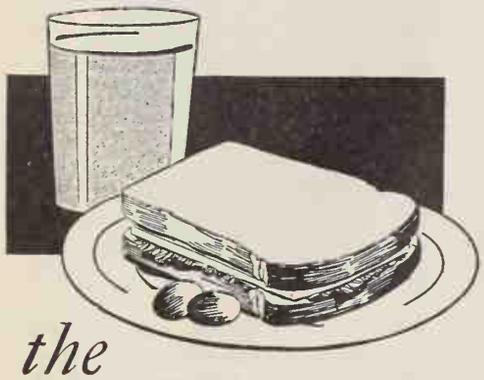
However unthinkable it may seem to do without an open fire, there are times when it is impossible to have one. For example, at certain seasons when the fire hazard is great in the parks and forest reserves, regulations prohibit the use of open camp fires. When the hunter is sitting in the limited quarters of a cold duck blind, a camp fire is impossible. The angler who is fishing from a boat can not use a camp fire without going ashore. The motorist who makes camp in a heavy downpour finds it next to impossible to get dry wood for a fire. And there are other times when, because of a lack of fuel, or because of the danger from fire brought about by high wind, dryness, location, or other things, a camp fire is out of the question.



The Perfection burns kerosene—an inexpensive yet very satisfactory fuel

If the outer, then, is to enjoy the privileges of hot food and drink whenever and wherever he wants it, a camp stove of some kind is necessary. I have used no less than seven camp stoves, and find that each is especially desirable for certain uses. (*Continued on next page*)

eat
TILLAMOOK CHEESE
Food values of nearly 5 quarts milk in every pound



the energy food for summer

TILLAMOOK'S mild, piquant flavor "perks up" jaded summer appetites. This cheese makes a meal in itself. Use it in sandwiches and salads. Food values of nearly five quarts of milk in every pound. It is made from rich, nourishing milk with all the cream left in, by the old Cheddar process—never re-cooked or re-worked. Tillamook is ideal for cooking. It melts easily, does not become stringy.

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Hear recipes for prize-winning dishes

Trade Mark Registered

WRITE ME FOR NEW FREE RECIPES
slippers to Tillamook, Oregon
We cook over [illegible] of your new FREE recipes. (8)

Camp Stoves I Have Used

(Continued from page 23)

First I shall speak of the gasoline stoves. I have used the American Kampkook, the Coleman, and both the two-burner and the three-burner Prentiss-Wabers, and all of them are good. The Kampkook with folding oven did daily service for five years in our home and cabin. It was the only kitchen stove we used. At the end of that time we bought a new generator, which made it as good as new. That is the equivalent of a lifetime of service if it were used only for camping.

Neither of my Prentiss-Wabers stoves had an oven, but both had wind baffles to break the wind when they were used in the open. I found the three-burner stove handy for use when there was a number to cook for. Besides giving two burners over which to use a kettle and frying-pan, it leaves another for the coffee pot or for heating water. A nice feature of this make of stove is that the gas tank and the burners can be removed from the tin box and grate and the latter can be left at home if one is crowded for space. Then in camp the burners can be placed between two flat rocks to form supports for the cooking utensils.

One should never use the colored gasoline for camp stoves as the coloring matter is sure to clog the generator. All of them will burn the common grade of gasoline if it is clean. And all of the models mentioned carry the gasoline tank inside when on the road.

Then, too, there are several good models of kerosene camp stoves which should be considered along with the gasoline-burning stoves. One popular type is the one shown at the bottom of page 23. This is the Perfection 61-S. Because of its light weight it is easily carried and is a general favorite.

Another kind of stove I have used is the Sterno two-burner folding, canned heat stove. I first used canned heat in the trenches, where I enjoyed many a cup of hot coffee which would not have been possible except for this modern invention. With a stove of this type, a complete meal can be prepared in a canoe on the water, in a duck blind, or in an automobile beside the road in a downpour. There is nothing to spill or taint food, and it gives an odorless and smokeless fire whenever and wherever it is needed. It is useful in the home as well as in camp, and especially whenever a quick fire is needed for heating water or milk. When folded, the stove requires virtually no space, and a few cans of canned heat are handy even though a gasoline camp stove is taken, because as a rule they can be carried where they are easier to get at than a stove.

Then there is the Vulcan, a little folding affair which is intended to be used over a small wood fire, and is large enough for a frying-pan or a kettle or a coffee pot. I use mine by driving a pointed stick into the ground, and pouring into the hole thus made a quantity of gasoline, and lighting it. There are no sparks to start a forest fire.

The Jiffy National is designed to burn charcoal, but it will also burn wood, coal, corncobs and other things. This stove is a little too bulky for some trips, but if a little heat is wanted in the tent, it is fine when used with a smokeless fuel. As an experiment I made a burner for it by rolling up a long, 2-inch wide strip of asbestos paper and placing it in a small can that had been cut down to 1½ inches in height. After the asbestos was saturated with gasoline, the burner was placed on the fuel grate and ignited, and it proved to be efficient as a gasoline stove as well as with natural fuel.

Where there is plenty of natural fuel around camp, one need not consider the seeming bulkiness of this stove because nothing more needs to be carried, whereas with a gasoline burning stove one should look upon the gasoline supply can as part of the stove unless the camper takes gasoline for his stove from his automobile.

Regardless of the kind of stove that is carried, the camper will be well repaid for the little space it occupies during transportation. A stove is a time-saver, and the outer whose vacation is limited does not want to spend hours searching for fuel for a camp fire, or killing time and patience trying to cook over a pile of smoking, rain-soaked wood. He would far better enjoy his time doing something else. Wood is a scarce article around many of the best camping spots; and it is comforting to know that with a gasoline stove, a kerosene stove or some canned heat aboard the old bus, one is assured of a quick fire any time.

There are no doubt other good stoves on the market, but I have not happened to use them. Buy from a reliable dealer.

Quick Coffee Cakes

I KNOW of no combination more appetizing than the old favorite one of coffee cake and coffee. The appearance of a crisp, spicy coffee cake warm from the oven, accompanied by the steaming coffee percolator, always seems to make the atmosphere so much more hospitable and inviting.

While many of us would like to serve coffee cake more often, we do not always have the time and energy necessary to bake the yeast coffee cakes. Those of us housewives who are privileged in living on the Pacific Coast, where the outdoors is always calling us, are especially eager to learn new short cuts and simplified recipes. Double-acting baking powder is used in these recipes.

When unexpected company drops in or you want a quick cake for the family's supper, it takes no time at all to prepare the plain quick coffee cake which may be mixed in about five minutes and baked in twenty. When peaches, apricots and cherries are in season your family will enjoy the quick coffee cake made with these fruits; there is nothing more delectable.

QUICK COFFEE CAKE

2 cupfuls of flour
½ teaspoonful of salt
2 teaspoonfuls of baking powder
1 egg, well beaten
½ cupful of sugar
3 tablespoonfuls of melted butter
¾ cupful of milk

Sift dry ingredients together, and mix in slowly the combined liquids. Beat well for a minute or two, and last add the melted butter. Beat well. Turn into a greased pan and sprinkle top with 2 tablespoonfuls of sugar mixed with ½ teaspoonful of cinnamon. Bake in a hot oven (400 degrees) for 20 to 30 minutes. An eight-inch square pan is the right size for this cake; if too small a pan is used and the batter is too deep it will not bake properly and the result will be a soggy cake. On the other hand if too large a pan is used and the batter is too shallow it will dry out and be overbaked. Serve hot.

QUICK WALNUT COFFEE CAKE

¼ pound (½ cupful or 1 cube) of butter
¾ cupful of sugar
3 whole eggs, unbeaten
Pinch of salt
2 cupfuls of flour
2 teaspoonfuls of baking powder
½ teaspoonful of baking soda
1 cupful of sour milk

Cream butter and sugar together, add eggs, and beat all together. Then add dry ingredients, sifted together, alternately with the milk. Grease pan and put in half of the batter, then sprinkle with a mixture of sugar and cinnamon (made by mixing 4 tablespoonfuls of sugar with ½ teaspoonful of cinnamon) and sprinkle with chopped walnuts. Spread remainder of batter over the cin-

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THOSE clever farm women in Kentucky and Oklahoma—those millions of other thrifty shoppers from Maine to California—why do they choose Calumet, the Double-Acting Baking Powder? Why do they say, "Calumet is the real baking powder bargain"? . . . Here's why:

Calumet is reasonably priced. That's economy point number one. Only a small amount of Calumet is required in proportion to the flour used. That's economy point number two. But those two points alone don't tell the story. Add point number three—*Calumet brings to baking the heights of perfection—prize-winning perfection!*

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Gypsy Jams and Jellies

ON picnics, hiking or camping trips haven't you often gathered delicious huckleberries, wild strawberries and other wild fruits only to find out later that you did not know just how to go about preserving them? The July *Sunset* tells you how in the article "Gypsy Jams and Jellies" by Jeanette Cramer and Willetta Moore of the Pacific Northwest. Watch for it!

Quicker—Easier

BRILLIANTSHINE—the master metal polish—gives better luster with less work. Faucets and fixtures, kitchen utensils, stove nickel, brasses, ash trays, all household metalware and auto metal gleam like new after a few rubs with BRILLIANTSHINE *Contains no acid.* Will not harden or gum. Always ready to use. Save yourself hours and hours of work by asking your grocer for BRILLIANTSHINE today.

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namon and chopped nuts, and sprinkle top of cake with more of the cinnamon sugar mixture and about ¾ cupful of chopped walnuts. Bake at 350 degrees (moderate oven), for 30 to 40 minutes. This amount of batter also is best baked in an 8-inch square pan. This walnut coffee cake keeps very well if placed in a covered cake box.

QUICK APPLE COFFEE CAKE

¼ pound (½ cupful) of butter or other shortening
2 cupfuls of flour
2 teaspoonfuls of baking powder
2 tablespoonfuls of sugar
Pinch of salt
1 egg
Milk

Sift the dry ingredients together and rub the butter into them with the fingers or cut it in with a pastry blender or with two knives until the mixture is like cornmeal. Beat the egg well in a measuring cup, and add enough milk to it to make 1 cupful of liquid. Add the liquid to the butter and flour mixture. This makes a stiff batter somewhat similar to a biscuit dough. Spread in a greased flat pan, a shallow sheet cake pan about 8 by 10 inches, or two 9-inch layer cake pans. The dough when spread in the pan should be only about ½ inch thick. Peel and core about 4 or 5 apples, slice into thin slices, and lay these on top of the batter in even rows. Melt about 3 tablespoonfuls of butter and mix into it ⅝ cupful of brown sugar. Spread the mixture over the apples, and bake in a hot oven (400 degrees) for 25 to 30 minutes. This is delicious when served hot.

QUICK PEACH OR APRICOT COFFEE CAKE

This is a variation of the apple coffee cake. Follow the same method as in the apple cake and use the same amounts, but in place of the apples substitute sliced fresh peaches or apricots. Canned sliced peaches, drained, may be used if the fresh fruit is not in season. Arrange the fruit in even rows, cover with the butter and sugar mixture and bake at the same temperature as the apple cake. Pitted fresh cherries may be used in the same way.

QUICK ALMOND COFFEE CAKE

2 eggs
½ cupful of milk
½ cupful of sugar
1¼ cupfuls of flour
2 teaspoonfuls of baking powder
Pinch of salt
3 tablespoonfuls of melted butter

Beat eggs well, and add the milk. Sift dry ingredients together and add them slowly to the liquid, beating until smooth. Then add melted butter. Put into a greased loaf cake or bread pan, sprinkle with a mixture of 1 tablespoonful of sugar, ⅛ teaspoonful of cinnamon, and ¼ cupful of chopped almonds. Bake at 400 degrees for 20 to 30 minutes.—Clara A. Posner.

Sunset Table Talk

THIS little offering is to be truly table talk, for I have been doing some successful experimenting with the covering of kitchen work tables, which I wish to pass along to those of you who have not already tried the idea.

In the first place, my most used kitchen table is not a table at all, but a roomy old dresser or bureau, minus the mirror that was originally a part of it, bought at a second-hand shop for five dollars. A thorough scrubbing and disinfecting inside and out with soapsuds and chlorine solution was the first step in its transformation, followed by two coats of cheerful apple-green paint on the outside. The top drawer holds kitchen towels, holders, and the like, and the other two contain, strangely enough, a variety of edibles which are not used every day, and for which there is not space on the cupboard shelves. It really works out very well.

The top of the bureau was my problem. What could I use that would be attractive to look at, suitable for rolling out of cookies, biscuits, etc., sturdy, and capable of standing repeated washings without ruining its good looks? Oilcloth was pretty when new, but not sufficiently durable. My answer to the question is proving to be an excellent one—inlaid linoleum in plain parchment color, cut exactly to fit the top, and glued in place. It is easy to wash, is resilient, and altogether is decidedly practical.

At any store where linoleum is sold, small pieces may occasionally be obtained. If none are available, you may buy a strip the width of the roll, and as deep as you wish. Such a strip will provide sufficient linoleum to cover a table or two and several shelves, with perhaps enough scraps left over to line the kitchen knife drawer.

TO CUT LINOLEUM

To cut linoleum to fit your table tops, one of those little knives that make use of discarded razor blades will be found excellent. Not having one of these at home, I used a huge pair of scissors, and found them entirely satisfactory for cutting short lengths of the material. I marked off lines with a yardstick, and found little difficulty in following them.

For fastening the linoleum down firmly, I was advised that it was not necessary to get the usual cement; that ordinary household glue would work very nicely, and it did.

If you have some scraps of linoleum left over from a floor installation, try using them as suggested above. Tile designs are very nice, or white or black marbleized patterns. My parchment color table top exactly matches the yellow kitchen walls, and is very effective.

(*Continued on page 31*)

"HOW I MAKE Prize Winning Jelly in 12 Minutes"

BY *Mrs. Effie A. Mills* MICHIGAN JELLY CHAMPION

10:00 A.M. NOW, JEAN, WE'LL START MAKING OUR ELDERBERRY JELLY FOR THE MICHIGAN STATE FAIR. FIRST WE'LL PUT OUR MIXTURE OF FRUIT JUICE AND SUGAR ON TO BOIL.
10:07 A.M. THERE, IT'S BOILING! NOW POUR IN THE CERTO. BE SURE TO USE THE EXACT AMOUNT GIVEN IN THE CERTO RECIPE. NOW WE MUST BRING IT TO A FULL ROLLING BOIL.
10:09 A.M. ½ A MINUTE HARD BOILING. THAT IS ENOUGH WITH CERTO! NOW WE'LL SKIM IT AND POUR THE FINISHED JELLY INTO THE GLASSES.
10:12 A.M. SEE, JEAN! IT'S ALL PARAFFINED AND READY TO COOL. LOOK AT THAT LOVELY, CLEAR, FRUIT COLOR. AND JUST WAIT UNTIL YOU TASTE ITS FLAVOR!

Mrs. Mills, the winner of 36 Michigan State Fair Prizes, explains below this time-saving, money-saving way to make jelly that saves so much tedious drudgery.

"'I SEE that it takes only 12 minutes to make all these glasses of lovely jelly,' exclaimed my niece, Jean Lounsbury, as she watched me make up a full batch in what seemed to her an incredibly short time, ' . . . but I don't understand how you do it!'

"So I explained to Jean, just as you see in the pictures above, that jelly making in 12 minutes is really the simplest procedure in the world, if you use Certo's marvelous short-boil method. For with Certo no more than one minute's hard boiling is needed for most fruits . . . and with some fruits even less.

"And I also told Jean how this method saves me money. I get half again more glasses, you see, since none of the fruit juice has time to boil away, and this means a saving of at least 2½¢ on every glass.

"Again it is the short-boil method that gives such marvelous flavor to my jellies. Indeed, I give entire credit for the 36 jam and jelly prizes I have won in 3 years to Certo . . . and to my faithfulness in following exactly the tested Certo recipes, perfected by Miss Elizabeth Palmer, which come in a booklet under the label on every Certo bottle.

"If you, too, will closely follow these recipes, your jams and jellies will always set successfully . . . and the time and money you save will amaze you. Now take my word for Certo . . . and try it!"

★ ★ ★

Last year 11 women won first prizes at the Michigan State Fair with their jams and jellies . . . and each, like Mrs. Mills, used Certo. Certo is pure fruit pectin . . . a product of General Foods Corporation . . . sold by your grocer . . . and already used by nearly half the jelly makers in the United States. Order a bottle today!

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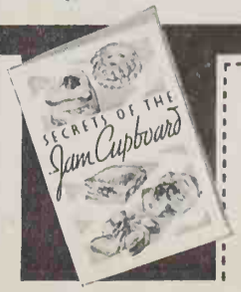
FREE!

"Secrets of the Jam Cupboard" contains marvelous new dessert and salad recipes using jams and jellies. Let us send you this booklet free . . . together with the Certo booklet of 89 recipes for making jams and jellies. Mail coupon!



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Nothing so befits a fresh spring morning as a breakfast service of sparkling Fostoria. This quaint pattern, the "Hermitage", is *particularly* in vogue just at the minute for luncheon as well as breakfast. In 6 lovely colors. You'll be pleasantly surprised to learn how modestly "Hermitage" is priced.

8 P. M. JUNE EVENING

And on those balmy spring evenings, when the tinkle of ice is music to the ears, you'll want to serve drinks in these Fostoria "Hermitage" pattern glasses. Highball size, cocktail size, "old-fashion" cocktail size, and liquor "ponies". In 6 different colors . . . and *so* inexpensive.

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To get the smartest and latest information on table settings, both formal and informal, write for the interesting booklet, "The Glass of Fashion" . . . Fostoria Glass Company, Dept. S-6, Moundsville, W. Va.

Fostoria
GLASSWARE

Appetizing Tid-Bits

By
BERTHA E. SHAPLEIGH

APPETIZERS! The word makes one hungry and it should do so, for to arouse the appetite is the mission of these small portions of food served before luncheon or dinner, or as a first course at the meal. In larger portions or greater variety these appetizers are served at a buffet luncheon, or after-theatre supper.

The custom of serving raw oysters or little neck clams on the halfshell as a first course at a dinner, is an old one. Six freshly opened oysters or clams resting on the deep half of the shell, were placed on a dish of chopped ice, with a small piece of lemon in the center. Usually relishes such as grated fresh horseradish, hot pepper sauce, and chopped cabbage and celery, were passed, and one took whatever he wished. Then someone decided that these seasonings could be mixed, and the same number of oysters or clams added, placed in glasses, and served to each guest. This was called a cocktail—why, it would be hard to say. Later, this sauce was made commercially and one can now buy "cocktail sauce." Not everyone, however, wishes his fish mixed with so many seasonings; so hotels and restaurants serve oysters on the shell, or crab meat, lobster, or shrimp on lettuce leaves, and a little glass of the sauce in the center of the plate. This method may be used in the home, a soup plate being a good dish to hold the finely chopped ice on which rests the fish, and in the center the glass of sauce.

The following is a good recipe for sauce sufficient for six cocktails.

COCKTAIL SAUCE

Mix together ½ cupful of tomato catsup, 2 tablespoonfuls of lemon juice, 1 tablespoonful of A-1 or Worcestershire sauce, ½ teaspoonful of salt, and if desired, 1 tablespoonful of freshly grated horseradish. Place this mixture in the ice box until serving time, then add fish and fill glasses three-quarters full, placing on top of each a little finely chopped celery or parsley.

Attractive glasses known as fish or fruit cocktail glasses can be bought; lacking them, any stem champagne glass may be used, especially for fruit cocktails.

Fruit is one of the refreshing first course dishes. A section of fine honey dew or casaba melon should be accompanied by a quarter of a lemon placed at the side. Half a grapefruit freed from seeds and membrane, the center cavity filled with a mixture of fruits as seeded grapes, orange and banana cut into tiny pieces, is a good first course. If garnished with maraschino or candied cherries and fresh mint leaves, one sees it on menu cards as "Grapefruit Supreme." In fact, one can add the word "supreme" to any dish which represents one's supreme effort.

FRUIT COMBINATIONS

Combinations of fruit cut into small pieces and served in glasses are attractive; if the colors of the fruit or garnish blends with the flowers on the table, and the fruit glasses are on the serving plates when guests enter the dining room, the effect is very pleasing.

One of the most refreshing of fruit cocktails is made with cubes of fresh pineapple mixed with finely cut fresh mint leaves, and a tiny sprig of fresh mint on the top of each glass. Another good combination is one of watermelon and honey dew melon balls, cut with a vegetable ball cutter, and garnished with a sprig of fresh mint. If the fruit needs sweetening, it is best to do this with a sugar syrup, made by boiling

Miss Shapleigh's Next "Lecture"

DO you live in one of those sections of the West where summer means overpowering heat, and too many all-cold meals for the good of one's stomach? Or where it means chilly fogs and abounding appetites? Wherever you live, you will welcome Miss Shapleigh's next article, on "Hot Entrees," those delightfully unusual main dishes for luncheons and suppers.

Dozens of home economics teachers in western high schools and colleges report that they are using Miss Shapleigh's series of articles in their classrooms. Won't you enroll for the course now, and go to school with us in your own home kitchen? Tell your friends, too, about these exceptional printed lectures on the preparing of fine foods.–G. A. C.

sugar and water, ¼ cupful of water to ¾ cupful of sugar for 1 minute. It is well to keep a jar of this syrup in the ice box, ready for use. Of course, canned fruits may be used for these fruit cups, or canned and fresh fruits mixed. Ginger ale, loganberry juice, or melted jelly will give an additional, pleasantly elusive flavor. With any fruit, a little lemon juice is desirable, as it seems to call out the flavor, and always a few grains of salt give the finishing touch.

CANAPES ARE INTERESTING

Another group of appetizers are French in origin, called "canapes." These are small rounds or strips of bread, toasted on one side, having the untoasted side covered with a piquant, appetizing mixture, and garnished as artistically as possible. If the shape be round, have it not over 1½ inches in diameter. If strips of bread are used, cut them ½ inch wide and 2½ inches long. Canapes this size are usually assorted, and are passed on plates or trays to the guests where they are assembled, ten minutes before dinner is announced. In the old days, and of course abroad, a glass of wine or a cocktail was served at the same time, the mission of both being to whet the appetite, but not to remove the edge of it. It is recommended that small glasses of dry ginger ale, very cold, but not iced, be passed with these canapes, and olives both ripe and green. The hostess who has no maid will find it a very helpful thing to do, as it keeps the guests happy and interested until she is ready to announce dinner or luncheon.

To make a variety of canapes which will give an attractive platter requires small amounts of food material, but a large amount of careful, artistic arrangement. Following is a list of materials which can be kept on hand and be found useful in making these dainty appetizers.

Anchovies, salted and in oil.
Anchovy paste which comes in jars and in tubes.
Caviare, comes in glass or tin.
Sardines, the small variety.
Canned crab meat, *lobster*, and *shrimps*.
Cheese, the prepared snappy kinds.
Chutney, or East India relish, which comes sieved or strained as well as in whole pieces.
Olives, stuffed, ripe and green.
Pimientos, *lemons*, *hard-cooked eggs*, *butter*, *pickles*.

Before beginning to make the canapes, have all materials which you are to use ready. Have bread cut a little thicker than for sandwiches, crusts removed, and then cut into desired shapes, which as I said before, are usually round or in strips. The butter should be creamed, and if you are to serve a variety of canapes, toast the bread quickly on one side. If only one kind of canape is to be served, and that to be on the table at each place, saute the bread on one

POUR the bubbling goodness of this fine old ginger ale into the proudest of glasses. Nothing else so well suits the occasions for which they are used, for Clicquot's richer, mellower flavor is one of America's traditions. Developed from choice flavor ingredients that are *AGED 6 MONTHS* to ripen *before* the blend is sweetened and combined with sparkling Clicquot water. You can serve it proudly on all occasions—and safely, too, because of extra safeguards that protect its priceless purity.

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That EXTRA Something: *Finest of real fruit flavorings . . . . . True Jamaica ginger root . . . . . Mellowed and ripened by Time . . . . . Pure Cuban cane sugar . . . . . Sparkling, crystal-clear water . . . . . Bottled in brand-new bottles.*

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Three delicious blends

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here's how

Here *is* how to do it. An inexpensive and easy way to prepare a gorgeously smart starter for your supper. You use King Crab. The delicious, firm, snowy-white meat of this crab caught in the icy northern waters and packed by clean, modern American machinery . . . and it makes the most delightful, the most invigorating cocktail *you've* ever offered to a bevy of guests. King Crab is good for you, too, because it has a definite alkaline reaction on your body. Here's how to make it . . . try it tonight!

King Crab Cocktail Supreme
. . . and is it supreme?
Ah! just try it

Mix three tablespoons catsup, two tablespoons horse-radish, one tablespoon lemon juice, one tablespoon Worcestershire sauce into chilled dish rubbed slightly (just a trace . . . not even enough to taste . . . just enough to bring out the *other* flavors) with garlic. Open 1 tin of Japanese Deep Sea Crabmeat and mix. Chill. Will make six blasé guests eat like hungry children.

Genuine North Pacific Japanese Crabmeat is packed under the following leading fancy brands: Geisha, Three Diamonds, Namco and Blue Flag. Sold by all good grocers. Surprisingly inexpensive, too.

JAPANESE
deep sea
CRABMEAT

side in just enough butter to keep it from browning too much, or burning. The untoasted side is spread lightly with butter, the desired mixture placed over the butter, and then the whole is garnished. For example: spread the bread with butter mixed with a seasoned cheese, having the mixture very smooth. Around the edge put a border of very finely chopped olives, making this even and firm so that it may be handled without danger of bits of olive falling. A pointed vegetable knife is good for putting the olive border on, and a spatula is the best utensil for spreading butter or cheese mixture smoothly. In center of canape, place a tiny piece of olive the same shape as the canape. Finely chopped pimientos may be used in place of olives, when a red color is desired.

Canapes with the cheese are good for a bridge supper, having them cut in the spade, club, diamond and heart shapes. For the borders use chopped pimientos for the hearts and diamonds, and ripe olives for the spades and clubs.

Caviare, the salted roe of the sturgeon, is easily the most expensive, and may I add aristocratic, of all the appetizers. The taste for caviare is an acquired one, so it should be used sparingly unless one knows the tastes of those to be served. When it is enjoyed, a spoonful mixed with lemon juice, placed on toast and garnished with chopped cooked white of egg, is perhaps the best way to serve it. A few sprigs of watercress and olives add to it. The white of egg may be used as a border or mixed with the caviare.

ANCHOVY CANAPES

Anchovies for canapes may be skinned and cut into narrow strips. I find scissors very convenient to use for cutting these small fish. A good tasting and attractive canape is made as follows: spread the bread with cheese mixture and divide it in quarters with narrow strips of anchovy. In one quarter space put finely chopped white of egg, opposite put yolk of egg which has been rubbed through a sieve. In the other two spaces put chopped ripe olives in one, and chopped green olives in the other, and in center place a stuffed olive.

Another appetizing canape is made by spreading bread with the butter; over this put a smooth layer of chutney. In the center put an anchovy curled around, leaving a space large enough to hold a stuffed olive.

I have found that the tendency with some people is to put too many colors together, and have no special design in mind. But the possibilities are great, and a tray or platter of assorted canapes, well made, will never fail to call forth exclamations of delight. Deciding what one to take also interests the guests.

For an informal luncheon or supper, or an after-theatre supper, there are

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Ten cents will bring you a copy of "Doubly Delicious Desserts," a book in full color filled with new and easy-to-follow dessert instructions.

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The new double-size Gottschalk Metal Sponge means extra value to the housekeeper. Cleans and scours faster without scratching. Keeps your hands dainty and white. *Look for the burro trademark on the sanitary cellophane bag.*
The same Fellow That Does The Dishes Job
GOTTSCHALK'S
THE ORIGINAL-SANITARY
METAL SPONGE

many varieties of salted and smoked fish, sardines, sausage such as bologna and salami, which require no preparation excepting can opening and the slicing of sausage. Potato salad is almost always served with German appetizers. With potato salad may be served stuffed eggs, smoked salmon, some good cheese, possibly sardines or anchovies, pickles and olives. With good rye bread, what could be more satisfying. One thing more, good hot coffee, and instead of these appetizers stimulating the appetite, they satisfy it.

Sweden is noted for her appetizers, or "*Smorgasbord*," and often as many as forty different kinds will be served in a Swedish restaurant. Russia has wonderful appetizers, and from that country comes the best caviare.

From Italy and France come the assorted appetizers put up in glass and tins. "*Antipasta*" is an Italian combination of olives, tiny artichokes, carrot, tuna fish, and a seasoned oil. "*Hors d'Oeuvres*" is the French name for small side dishes of appetizing material.

This country has taken very kindly to the idea of a "first course," dainty, attractive and appetizing. But one thing should be considered: the purpose of appetizers is to create an appetite!

Sunset Table Talk

(*Continued from page 27*)

By the way, have you learned of the new use of inlaid linoleum for kitchen and bathroom walls? It is ever so good looking, and practical as can be. If you have a room that needs re-plastering, do investigate this new wall material, which can be installed complete in a few hours without upsetting the household to any great extent.

Rubber cement, much used in photographers' and artists' offices, is a material that has many good uses in the home. I used it successfully for applying decorative oilcloth on the flat top of a painted refrigerator. Its chief advantage in this case was that the oilcloth could be ripped off in a moment, and the rubber cement removed by merely rubbing it with the fingers. It crumbles away in a moment.

Closely related to table tops in our kitchen is an impromptu little cupboard, near the sink, for soap flakes, cleansers, etc., made out of what used to be a built-in ironing board. I like a good built-in ironing board, but this one was really too narrow and too decrepit to be very much good, and besides, we have a good rigid board which is not hard to put up and take down. We unscrewed the built-in board and fastened the lower half of the door firmly in place by pounding in a couple of little wedges (made, by the way, out of a broken spring clothespin), and then in the upper half of the space we installed little shelves.—Genevieve A. Callahan.

Are the neighbors pleased—when you park out front?

CHEERS OR HISSES? You can hold your head high when the car at your curb is bright and shining. Let *your* automobile be the model for the whole neighborhood—keep it always looking brand-new. It's easy with these Standard Products to help you—

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Here is a cleaner and polish in one. Like magic it wipes away the grease, grime, and traffic film. What's more, the brilliant dry gloss does not attract dust! No back-breaking labor — and your car KEEPS its shine.

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The finishing touch for coupe, coach or sedan is a trim, jet-black roof. Auto Top Dressing goes on black and STAYS black—it will not dust off or fade. Use it, too, for tire covers and trunks—for a beautiful weather-proof finish.

Four other Standard Products you'll want always at hand

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Kills 'em dead—flies, mosquitoes, moths, ants, fleas, and other insects and vermin.

ORONITE FURNITURE POLISH

Cleans, wipes out scratches, polishes in a jiffy. No hard rubbing—no oily residue.

ORONITE CLEANING FLUID

Removes spots, freshens suits, hats, dresses, gowns; fills a hundred needs. Non-explosive.

WAXGLO LIQUID & PASTE WAX

Goes on easily—polishes dry as a feather, hard as nails, lustrous as sunshine.

STANDARD OIL COMPANY OF CALIFORNIA

Garden Models

No. 3—An Old-Fashioned

THE old-fashioned garden pictured here is really a garden within a garden, designed to utilize any unused portion of your present planting. In addition to possessing a quaint charm of its own, this garden in miniature provides an unusual and attractive out-of-door lounging place.

Reference to the plan indicates the simplicity of the arrangement and the ease with which this miniature may be constructed. Dimensions are not given as they will necessarily vary with the space available. The same general arrangement as that shown upon the plan should be used, regardless of the size of the allotted space. In this, as in all garden work, the proportions rather than the size are of first importance.

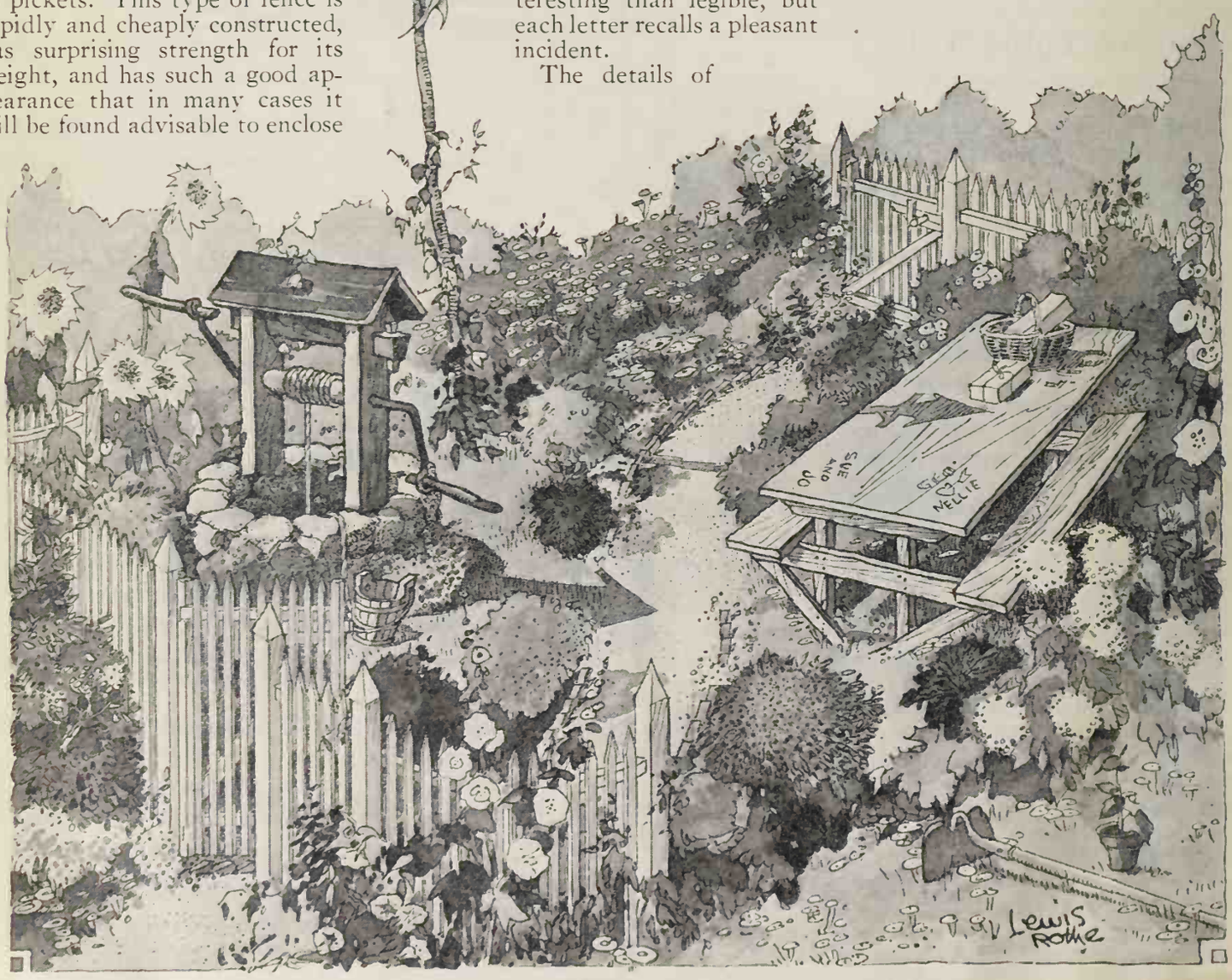
These suggestions will prove serviceable in the actual work of construction. An excellent simulation of an old-fashioned picket fence is made by using two-by-fours as posts with one-inch stuff as stringers and painted, sharpened laths or light weight pieces as pickets. This type of fence is rapidly and cheaply constructed, has surprising strength for its weight, and has such a good appearance that in many cases it will be found advisable to enclose the entire miniature garden with it.

The plan and picture show clearly the construction of the table and benches. Use old lumber, unpainted, if possible. Knots and cracks, smoothed with sandpaper, give character to the wood. If new lumber must be used, the paint applied should be very thin and only a single coat should be brushed or sprayed on.

It will be noted on the drawings that furniture ornamentation is of the jack knife school. One of the families that uses this type of out-of-door living room requires that each new guest borrow the family jack knife and execute upon the table top his initials and the date. This particular table top bears many initials more interesting than legible, but each letter recalls a pleasant incident.

The details of the well construction are also clearly shown. An unpolished, home-made structure is desirable. The well may be turned to a practical use, if desired, by enlarging the curb and deepening the opening sufficiently to permit the stowage of garden hose, watering cans, and similar articles. An opening through the curb in some inconspicuous place will be found convenient. This will obviate the necessity of trailing the hose over the upper edge of the curb when watering.

The well bucket is more easily made than purchased. A nail keg suitably cut down, a piece of rope for a bail, thin strips of moss-covered bark secured with tacks, and narrow strips of black sheet metal fastened around the whole—and the iron-bound, moss-covered bucket is prepared to hang in the well.

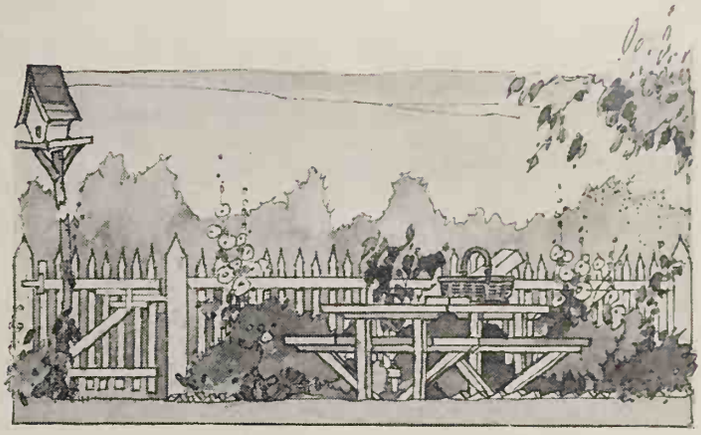


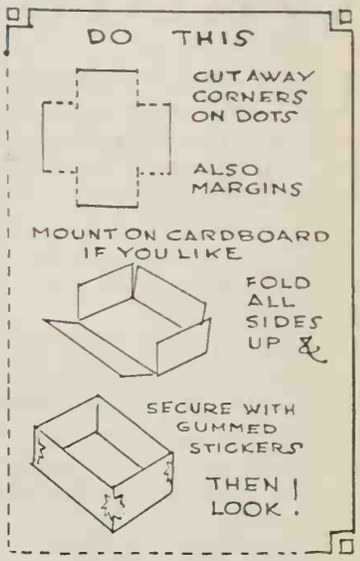
for Model Gardens

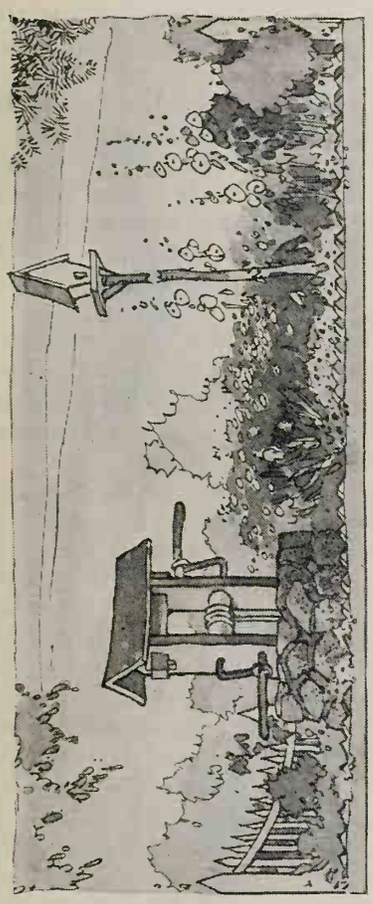
By Lewis Rothe

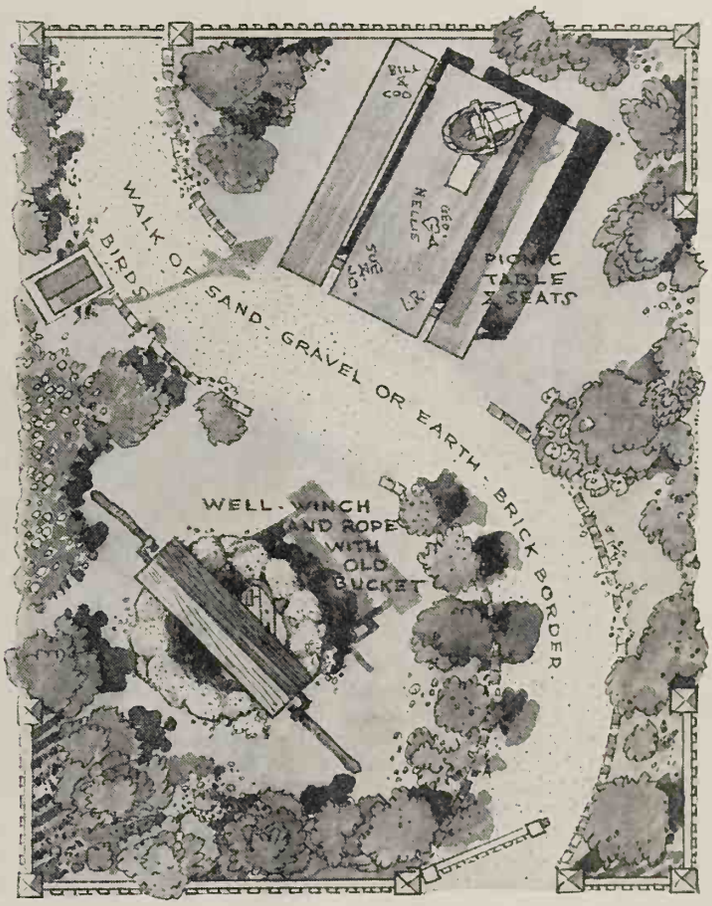
Nook for Almost Any Sunset Home

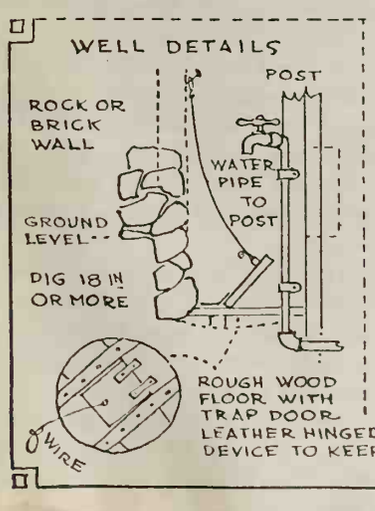
HERE is Another of the Sunset Garden Set-Ups. The Japanese and the Spanish Gardens Have Already Appeared and in an Early Issue the English Garden Will Complete This Unusual Series.—L. R.

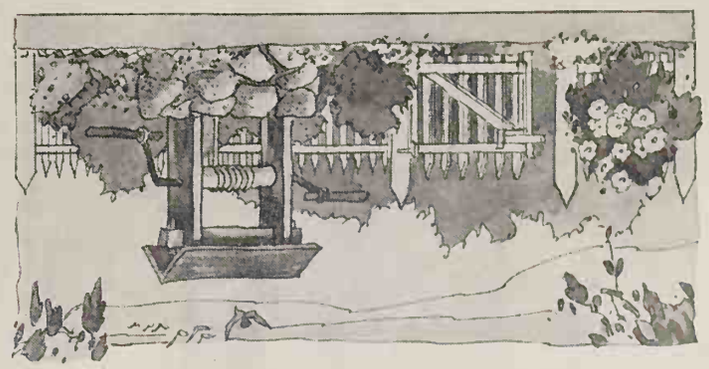


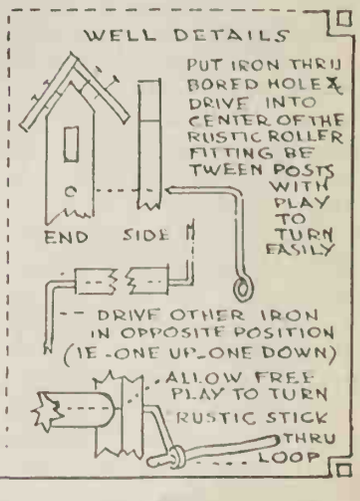

DO THIS
CUT AWAY CORNERS ON DOTS
ALSO MARGINS
MOUNT ON CARDBOARD IF YOU LIKE
FOLD ALL SIDES UP &
SECURE WITH GUMMED STICKERS
THEN ! LOOK !










WELL DETAILS
PUT IRON THRU BORED HOLE & DRIVE INTO CENTER OF THE RUSTIC ROLLER FITTING BE TWEEN POSTS WITH PLAY TO TURN EASILY
END
SIDE
DRIVE OTHER IRON IN OPPOSITE POSITION (IE - ONE UP - ONE DOWN)
ALLOW FREE PLAY TO TURN RUSTIC STICK
THRU LOOP

LEATHER HINGED COVERS EARTH AT BOTTOM OF SHALLOW WELL HOLE SUGGESTING DEVICE TO KEEP WATER CLEAN AND COOL · WIRE SUGGESTS TRAP OPENS TO WATER.

A Department for Amateur Sportsmen

Outdoor Life in the West

By J. P. Cuenin

LAST month I wrote on the habits of black bass and gave a few pointers on the taking of those fine game fish. In this article I will go a little further in the methods of catching bass, for the average Western angler has devoted so much time to the taking of trout that he has neglected to study the bass.

Almost all of those who fish for black bass use the plug casting rod, though from year to year we find an increasing number who are taking up the fly rod for this sport, and it is indeed real sport to hook these fish on the long, pliant rods.

In the selection of a plug casting rod, or bait casting rod, as it is usually named, the angler should choose a long rather than a short one. There is far more sport to be had with a 5½ to 7-foot plug rod than can be had with the shorter sizes, and the casting is easier.

For fly fishing for bass the rod should be fairly heavy, for at times the angler will wish to use cork body bugs or feather minnows or even spinners, and for casting these comparatively heavy lures one must have a rod that has considerable backbone. Fly rods made especially for black bass, steelhead fly rods and the tournament rods made for casting wet fly accuracy are just the thing for black bass.

The reel for plug casting may be of the anti-backlash, level-winding type if the angler is a beginner at the game, or if he will not practice casting, but if a man will learn to use the plain reel he can cast with less effort and far more accuracy. Any fly reel large enough to hold the line is suitable for fly rod fishing for bass.

The line for plug casting should be light. The fisherman who uses a line testing from 20 to 30 pounds is handicapping himself. Tournament casters who fish for black bass use 8 to 10 pound test line, for they have learned that it is much easier to cast the light line. The novice might use a 15-pound test line, but the experienced bass angler would do better with one that tests no more than 12 pounds.

There are three distinct types of lures for use with a plug rod—the surface plug which does not sink, the semi-surface plug that floats when it rests and dives when reeled in, and the under-water type that begins to sink as soon as it strikes the water. One of each of these should be in the kit. Then there are the metal under-water lures that are also good, and it is well to have at least one of this type in the tackle box. The surface plug or the kind that floats when it rests are the best for the novice, for if a backlash occurs when a cast is made the angler can pick out the snarl without hurry, while if a sinking lure is used it will foul on the bottom unless reeled in before it strikes the bottom.

There is no set and fast rule for determining which type of lure to use. One must try one and then another until the fish begin to hit. If bass are seen jumping or if splashes caused by feeding fish are seen, then the surface plug or the semi-surface type should be tried first. If no fish or signs of fish are noted, or if the surface lures are not effective, then the angler should go down after them with a lure that sinks. There are times, particularly in mid-summer when the surface water is warm, when the fish are quite deep and it is almost useless to try surface lures, and even when the fish are known to be near the surface the under-water lures will get strikes. The thing to do is to keep trying with different kinds of lures until the one is found that the fish will take.

As a general rule the bass feed in comparatively shallow water, so the angler who is fishing from a boat should keep fairly well out from shore and cast in toward the tules, brush, rocks or logs along shore. If one is fishing from shore it is better to cast to a point just outside the water growths some distance down the shore rather than straight out into the deeper water.

The user of the fly rod should follow the same tactics as the plug caster, but with special fly rod lures. While regulation trout flies tied on No. 6 or larger hooks will occasionally take bass, the special bass flies, bugs and feather minnows are better, and a small spinner or wobbling metal rig with either a pork rind strip or thin rubber strip will often prove to be a real fish getter.

If the spinner or other metal rig is being used it should be retrieved before it sinks to the bottom, but with the floating bass bugs I have had wonderful success by making the cast and allowing the lure to lie still on the surface for from five to 15 seconds before moving it. At the end of that time the bug is given a slight twitch and again allowed to rest. This is repeated until the lure is brought quite close to the boat or bank. Usually on the third or fourth movement of the bug an explosion occurs when a bass comes from below or the side to hit the twitching, tantalizing bug.

As with plug casting, the fly rod user must sink his lures if the bass will not come to the surface, though I always try the surface bugs for quite a time before using flies that sink, for it is thrilling to see the splashing strike at the surface. In the way of under-water bass flies I have found those with long streamer wings to be the most effective, and my favorite style of fishing with this type of lure is to make the cast, allow the fly to sink, then begin the retrieve with short jerks. A small spinner with a streamer fly trailer is often very good when the bass ignore the plain fly.

There is one thing to keep in mind when a black bass strikes—be ready to snub him if there is a snag nearby, for the bass is the "snaggin'est" fish that swims. He will have the line around a stump in a hurry if his rush to cover is not stopped.

From daybreak to 9 a. m. and from 4 p. m. to dark are usually the best parts of the day to try for bass, though like all rules, this one about the biting time of bass is often broken by the fish, so it is advisable to keep trying at any time of the day, particularly if the sun is obscured. The best of luck to you!

If You're Going Fishing

THERE are still a few copies of my pamphlet "Points on Fly Casting" which I will be glad to send free to any reader of this department. Address me in care of this magazine and enclose a stamped, self-addressed envelope for reply. When you write tell me what questions you would like answered in this department in the future. —J. P. Cuenin.

Western Auto Supply Co's.

June Offer to "Sunset" Readers

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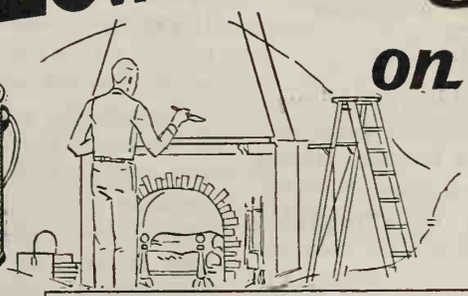

THE West's Greatest Paint Values made even greater by NEW REDUCED PRICES . ! Think of it—still greater savings on genuine Col-O-Tec paints, made by Glidden exclusively for the Western Auto Supply Company. From our popular 4 Hour Enamel, on down the line—house paints—floor and wall finishes—varnishes—automobile enamels—and many other items are now offered to you at REDUCED PRICES that enable you to paint your entire house, your car, or just a couple of kitchen chairs with the finest paints made, for so little that there's really no reason why every home in the West cannot be made brighter, more cheerful and more "homey" right now !

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Quick Dry Wall Enamel Pt., 50c; Qt., 90c; Gal $3.10

Floor Varnish Pint, 55c Quart, 95c

Deck and Floor Enamel Pint, 55c Quart 95c

American Home House Paint . . ½ Pt., 27c; Pt., 39c; Quart, 60c; Gal., $1.89

American Home Varnish ½ Pint, 26c Pint 37c Qt., 60c; Gal., $1.88

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S6-32

June Jams and Jellies

By GENEVIEVE A. CALLAHAN

IN order that you may have these specially selected recipes for putting up jams and jellies and preserves just at the time you need them, I am giving them to you a bit early for some of you perhaps. Save the ones you want to use, and you will be ready when fruits are at their best and cheapest.

Red raspberries on every fruit stand tempt us to do something with them. Let's yield to temptation, buy 4 pint boxes of the alluring things, and put away 9 or 10 generous glasses of Red Raspberry Jam against that day when, even here in the West, red raspberries are no longer with us. Be sure you have plenty of sugar on hand, and a bottle of liquid pectin, for raspberries do not have enough natural pectin to jell of their own accord. Here is the exact rule.

Red Raspberry Jam

4 cupfuls of crushed raspberries
6½ cupfuls of sugar
½ cupful of liquid pectin

Measure the crushed berries and sugar into a large kettle, mix, and bring to a full rolling boil over a hot fire, stirring constantly all the time. Boil hard exactly 1 minute, remove from fire at once and stir in the liquid pectin, then stir and skim by turns for just 5 minutes to cool syrup slightly, so that the fruit will not float. Pour quickly into hot, sterilized glasses, cover at once with a thin film of hot paraffin, and when cold, cover with a thicker layer of the paraffin, rolling the glass to spread the wax on the sides.

If you prefer a softer jelly, do not cut down on the amount of pectin used, but instead, use ½ cupful less of sugar. This will set more slowly than that made by the standard recipe.

Blackberry jam is made in just the same manner, except that one uses 7 cupfuls of sugar to the 4 cupfuls of crushed berries and ½ cupful of pectin.

Cherries, any variety except wild or chokecherries, make excellent jam by the following recipe.

Cherry Jam

4 packed cupfuls of pitted, crushed cherries
¼ cupful of water
7 cupfuls of sugar
1 cupful of liquid pectin

Pit the cherries, crush, chop or grind coarse in food chopper, and measure into a large kettle. Add the water, stir until mixture boils, then cover kettle and let simmer for 15 minutes. Add the sugar, mix, and bring at once to a full rolling boil over hot fire, stirring constantly. Boil hard for 3 minutes, then remove from fire, stir in liquid pectin, then stir and skim by turns for 5 minutes to cool slightly, so that fruit will not float in the finished jam. Pour quickly and cover with paraffin as directed above. For a stronger cherry flavor, add ¼ teaspoonful of almond extract before pouring into glasses. Sweet cherry jam sets more slowly than that made of sour cherries.

Canned Apricots (Cold-Pack Method)

Would you like to try your hand at canning a few apricots this summer? They are surely good, and ever so easy to do. They are usually canned with their skins on, being cleaned merely by wiping with a damp cloth. (Some western housewives, however, prefer to scald the apricots as one does tomatoes. Leave them in the boiling water just a minute or two, then dip them out quickly into cold water, and slip the skins off easily.) If unpeeled, cut the fruit in halves and remove pits; if peeled, leave whole. Pack gently into hot, sterilized glass jars, and fill jars at once with boiling syrup made in the proportions of 2 cupfuls of water to 3 cupfuls of sugar, boiled until the sugar is dissolved. Have new rubber rings scalded; adjust one in position on each jar, put on lid, and partly seal. Process in a hot water bath for 20 minutes, then remove, finish tightening the lid, test for leaks, and let cool in a place free from draughts.

Canned Apricots (Open Kettle Method)

Many persons prefer apricots and peaches canned by this method as the flavor is so rich and good, though the appearance of the fruits may not always be quite so perfect as of that canned by the cold-pack method.

Prepare the apricots as directed above. Make a heavy syrup, using 3 cupfuls of sugar to 1 cupful of water, boiling until sugar is dissolved. Drop in the apricots and cook gently until tender. Pack carefully into hot, sterilized jars, fill to overflowing with boiling syrup, and seal immediately. You will delight in serving these to guests, with angel cake perhaps.

Simplicity Apricot Jam

Do not peel apricots for jam. Just take out the pits and run the fruit through the coarse knife of the food chopper. Cover with an equal measure of sugar and let stand an hour or two or over night. You will have plenty of juice without adding any water. Cook, stirring, until jam reaches the consistency you like best, and pour into hot sterile glasses or jars. The jam is very little work to make this way, and has a delightful flavor you are sure to like.

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Now—with milk and butter and other dairy foods lower in cost than for years—you can actually decrease your food bills and at the same time increase the food *value* of your meals. Use *more* dairy products in your daily cooking. Right now dairy products are the biggest, the safest and the surest food bargain you can buy — in money value, in health value and in their ability to add pleasing variety and delicious flavor to so many other foods.

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SUMMER CAMPS FOR BOYS

Travel Editor, Sunset Magazine:

I wonder if your travel department could help me to find a boys' camp for a young lad of 14, and a girls' camp for a girl of 10. We should like to place them in some good camp that would give them plenty of outdoor life, perhaps swimming and horseback riding. We can find any number of such camps in the East, but we do not wish to have our children sent so far away. Are there any such summer camps in California?—M. C., Bellingham, Washington.

We know of at least two very interesting summer camps located in California. The camp below Monterey in the Big Sur country is for boys only, and the one located in the Redwood Empire maintains a unit for boys and a unit for girls. The children are under the leadership of young college men who teach them to swim, to ride, nature study, etc. It is possible to send your children for only a few weeks, or you may wish to send them for the regular summer season—usually about eight weeks. Rates vary according to the summer camp you choose, and whether or not you send your children for the entire season. We are happy to send you descriptive booklets on these camps.

SUMMER SEAS

WE have just been seeing another new ship that has recently been put into service on this coast—a ship that looks to us like a little private yacht. When we discovered that one could spend 17 or 18 glorious days cruising southern waters on one of these ships, for only $160 or $180, we could hardly wait to tell our readers. Is your vacation limited, or can it be stretched, to three weeks? Well, then, let's take a pleasure cruise. From San Francisco the ship sails south to Nicaragua, Panama, to those half modern, half primitive little port towns of Corinto and Puerto Armuelles. Alternate sailings omit Corinto and call instead at Balboa, thus adding an extra day to the cruise. These new ships are built especially for the tropics. There is abundant deck space, a tiled swimming pool, cafe, ballroom, spacious lounges, and all outside rooms, with accommodations for about 120 passengers. If you are interested, write us for a descriptive booklet and further particulars.

AROUND THE WORLD

Travel Editor, Sunset Magazine:

I have been thinking of a trip around the world for some time, and am wondering if you could send me any literature and information. How much time is allowed in the various countries for sightseeing, etc.? Would it be possible to visit with friends in Kobe for a week? I should also want to see the Angkor Wat. Booklets will be helpful.—A. B., Holbrook, Arizona.

Popularity of travel across the Pacific is evidenced by the very fact that one may sail any week either from Los Angeles or San Francisco and go completely around the world in 110 days, visiting 22 ports, in 14 countries. From the Pacific Coast your ship calls at Honolulu and then proceeds to Japan and China, the Philippines, the Malay Peninsula, India, Egypt, the Mediterranean, across the Atlantic to New York, and back to the Pacific Coast by way of the Panama Canal. It is even possible to make the entire trip in 85 days providing you return by rail from New York. You are allowed as much time for visiting, sightseeing and trips inland as you wish. You may stop over at any port of call one week, two weeks, or longer, just as fancy dictates, and then continue your journey on the succeeding steamer of the same line at no additional transportation cost.

Lost for more than three and a half centuries, the ancient Kingdom of Angkor—the old capital of the one-time powerful Khmer Dynasty, which lies in the heart of Cambodia in French Indo-China—was rediscovered and is now one of the wonders of the world. The Angkor Wat, a beautiful temple which covers more than 174 acres, stands as an example of the architecture and culture of the Khmers, parts of it in as perfect condition as when occupied nearly six

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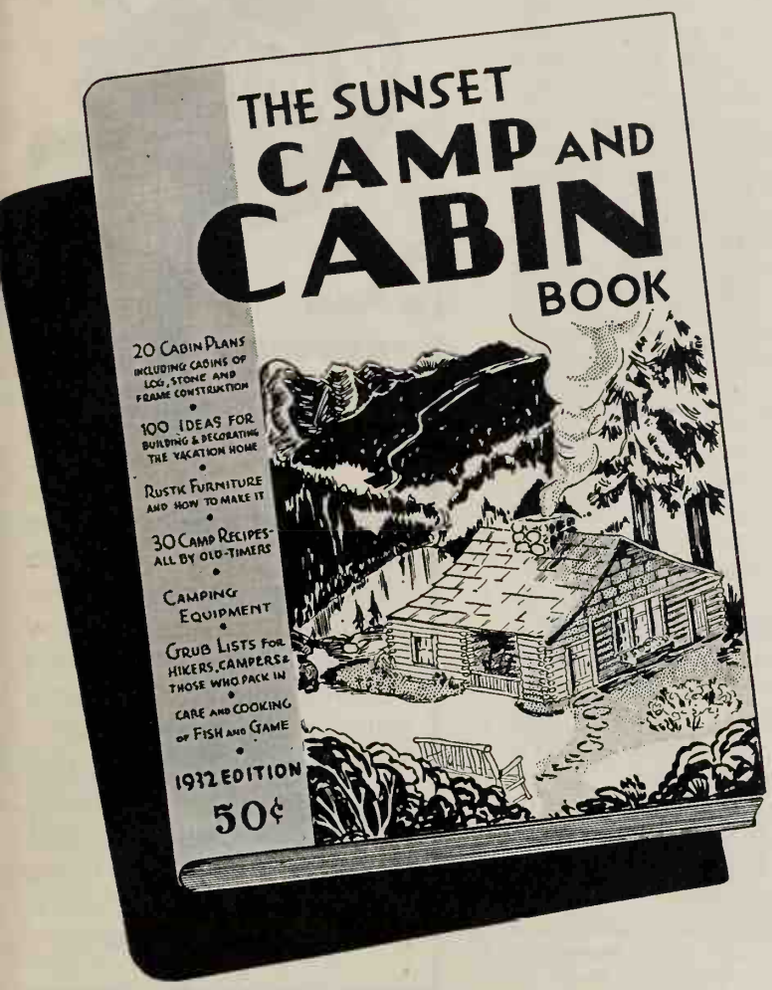
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AND now we have it ready for you. Thousands of SUNSET subscribers have asked us for a book such as this which would include between its compact covers *ALL* of the good ideas on western camping, and western cabins and vacation homes which have appeared in SUNSET during the past three and one-half years.

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The SUNSET Camp and Cabin Book tells you everything you want to know about cabin building from the selection of a proper site to the laying of the last brick on the chimney-top. It contains hundreds of unique ideas which you will certainly want to incorporate into *YOUR* cabin. Yet, this wonderful little book doesn't stop with cabins alone. It is pack-full of ideas on outdoor life, . . . fishing, hunting, camping, . . . ideas which will save you in money alone a hundred fold the slight cost of the book and add a thousand times to your enjoyment of Western outdoor life. The edition is limited, and to avoid disappointment, clip and mail the coupon today. If you are not doubly satisfied, return the book and we will refund your money and the return postage.

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Sunset Travel Service

centuries ago. Angkor Wat is now conveniently accessible to world travelers.

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It may interest you to know that Bombay has recently been added as a regular port of call on the round the world itinerary. Heretofore ships have sailed from Colombo direct to the Suez Canal. Booklets descriptive of world travel have been sent to you.

MOTOR COACH NIGHT SERVICE

Travel Editor, Sunset Magazine:

Will you be kind enough to furnish me with information regarding stage service between Los Angeles and Willows, California? I should like to know about the rates and the schedules. Could I make good connections by taking the "Nite Coach"? Are frequent stops made along the road? Any information you can give will be appreciated.—L. S., San Pedro, California.

It is possible to make excellent connections between Los Angeles and Willows by motor coach, particularly if you make use of the Nite Coach. You may leave Los Angeles on this Nite Coach

STATEMENT OF THE OWNERSHIP, MANAGEMENT, CIRCULATION, ETC., REQUIRED BY THE ACT OF CONGRESS OF AUGUST 24, 1912, OF SUNSET MAGAZINE, PACIFIC NORTHWEST, CENTRAL AND SOUTHWEST EDITIONS.

Published monthly at San Francisco, California, for April 1, 1932

State of California, County of San Francisco, ss.:

Before me, a Notary in and for the State and county aforesaid, personally appeared L. W. Lane who, having been duly sworn according to law, deposes and says that he is the Publisher of SUNSET, and that the following is, to the best of his knowledge and belief, a true statement of the ownership, management (and if a daily paper, the circulation), etc., of the aforesaid publication for the date shown in the above caption, required by the Act of August 24, 1912, embodied in section 443, Postal Laws and Regulations, printed on the reverse of this form, to wit:

1. That the names and addresses of the publisher, editor, managing editor, and business managers, are: publisher, L. W. Lane, 1045 Sansome St., San Francisco, California; editors, Genevieve Callahan, Lou Richardson, 1045 Sansome St., San Francisco, California; managing editor, none; business manager, none.

2. That the owners are: (Give names and addresses of individual owners, or, if a corporation, give its name and the names and addresses of stockholders owning or holding 1 per cent or more of the total amount of stock.)

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3. That the known bondholders, mortgagees, and other security holders owning or holding 1 per cent or more of total amount of bonds, mortgages or other securities are: (If there are none, so state.) None.

L. W. LANE, Publisher.

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OUR NATIONAL PARKS

ARE you planning a summer trip to one of our national parks here in the West? If so, you will find the following information on opening dates and entrance fees useful. Paste it up in your vacation plan book for reference.

		Entrance Fee
Bryce Canyon	June 1-Sept. 25	None
Carlsbad Caverns	Open all year	$2.00
Crater Lake	July 1-Sept. 20	1.00
General Grant	Open all year	.50
Glacier	June 15-Sept. 15	1.00
Grand Canyon (north rim)	June 1-Oct. 4	1.00
Grand Canyon (south rim)	Open all year	1.00
Grand Teton	June 20-Sept. 19	None
Lassen Volcanic	June 1-Sept. 15	1.00
Mesa Verde	June 1-Oct. 1	1.00
Mt. Rainier	June 15-Sept. 15	1.00
Rocky Mountain	June 15-Sept. 20	None
Sequoia	Open all year	1.00
Yellowstone	June 20-Sept. 19	3.00
Yosemite	Open all year	2.00
Zion Canyon	May 15-Oct. 15	1.00

Remember too that if you camp in a national park or national forest, a shovel and axe are required. This rule is strictly enforced, and you will not gain entrance to any park or forest without this equipment.

RESORTS

Travel Editor, Sunset Magazine:

Do you know where I could secure a list of resorts within a day or so of the Bay Region?—E. R., Oakland, California.

The 1932 Resort Booklet has just come off the press, giving detailed information on various resorts within a day or so from the Bay Region. It contains rates, a description of the accommodations available, and the cost of rail transportation to these resorts. We are happy to send a copy to you.

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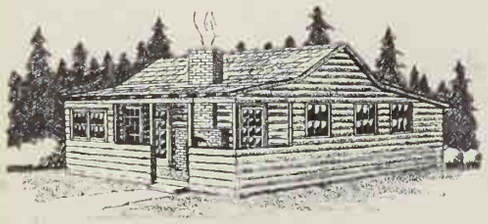

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Hawaii

(*Continued from page 10*)

ning to come to California soon to college. "Hula" merely means dance, and there are as many kinds of hulas as there are emotions and things to describe.

All visitors to the islands of Hawaii go, of course, to the volcano, Kilauea. It is interesting even when it is not erupting. When it erupts, there is a stampede like a gold rush to the vicinity to see how nature works when she builds islands like the Hawaiian group. One's first thought is that it would be extremely dangerous to be about a live volcano, but such is not the case, for most of the lava and ash from the active pits moves so slowly that there is little loss of property and life. In fact, natives living on the sides of the mountain housing the seething volcano, are usually warned days ahead by Dr. Thomas A. Jaggar, the volcano expert, who has his ear always to the ground at his volcanology station on the edge of the pit.

Here again on Hawaii Island, the plant lover will be overwhelmed by the brilliant color and great size of the croton bushes which line the highways and byways with red, orange, yellow and green. Here lantana, which we pamper into a few hardy plants, grows wild and has taken over the island, filling in old lava tubes and covering hillsides. The giant tree ferns in the dripping jungles will amaze him, with their height and luxuriousness.

Would there were space to tell more about Hilo, that very tropical city on the big island, about the boat trip past the island of Molokai which is inhabited only by natives and lepers, or more about native luaus or parties, where roast pig is cooked in underground ovens and served on low tables, where one eats (or tries to eat) poi with only fingers for utensils; the fun of just casually taking a dip in the caressing moonlit waters at midnight, and a million other things that go to make Hawaii different from all the vacation places we have known here before. In short, to tell the things that sent me home an unpaid publicity person for Hawaii. But space does not permit, and words at their best do not describe it. It's the feeling of the place, and you have to really breathe its "atmosphere" to feel it. Aloha Hawaii!

to use an ordinary putty knife for cultivating around plants and for cutting off small weeds. It fits the hand easily and is very easy to control in digging around plants.

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The Beauty Column

DID you, when you were a little girl, frequently hear that worn old maxim, "Handsome is as handsome does"? Probably it irritated you if you did—and the chances are that it was the truth of the statement that irritated most of all.

Scarcely a day goes by that I am not reminded of that famous line. In tea room or sandwich shop, on street car or at gasoline station, in living room or grocery store, the close connection between what one does and how one looks is impressed upon me.

Haven't you seen the pretty girl, with ruby lips accurately painted upon her own, draped upon a lunch counter with elbows outspread and coffee cup cuddled in her palms, alternately sipping and staring into space? Not a very handsome habit to have acquired, is it, but all too common.

Then there is the woman, well-dressed, well made up, and altogether good-looking, who spoils the entire effect of her appearance by dashing along the street, taking too-long steps and swinging her arms with utter abandon. There are times or occasions when a long, swinging stride is entirely appropriate, as on the golf course or mountain trail. The street, however, is not the place for it. Remember that "nothing artistic is ever done in a hurry," and slow down your pace to conform with your dress. I have seen a girl in a long, gracefully draped evening gown cross the ball room floor so fast that she looked quite fantastic. Tom-boyish actions do not belong with flowing draperies!

Have you commented, as I have, on the numbers of women who would be very attractive if they did not look so horribly intense? Going along the street one sees them, so engrossed in their thoughts that they positively glare upon the world. What a pity that someone does not step up to such a woman and ask, "Do you really feel as bad as you look?" It wouldn't be conventional, of course, but wouldn't it be fun!

There is a point to all this wholesale criticism of others: let's look at ourselves "unawares" and see what minor or major transgressions we may be guilty of. Eating lunch alone in front of a mirror is dishearteningly revealing. One sees one's own elbows extended squarely and ungracefully; one's little finger crooked in a very old-fashioned and unbecoming manner; one's forehead crumpled in a frown which may be the result of concentration, eye-strain, or merely bad habit.

Let's try turning a mental mirror upon ourselves, and check up on our own weak moments, without waiting for our children or our friends to point out to us the foolish error of our ways.—Jean Ashcroft, *Beauty Editor.*

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(For Central California)

June in Bay Region Gardens

Timely Notes By

ALBERT R. GOULD

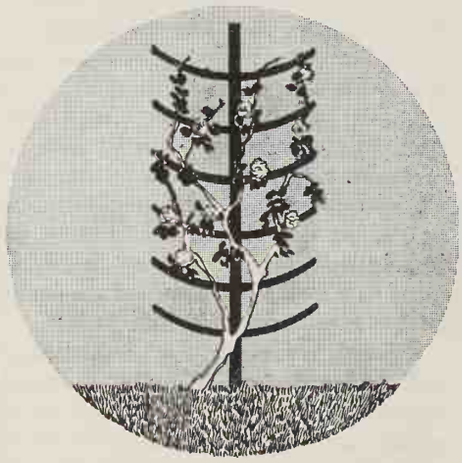
MOST of our rose gardens are in full bloom this month and those of you who invested in these gems of the garden can now enjoy a feast of color. Thanks to our rose breeders we have roses of every shade which will bloom many months of the year, provided thought is given in selecting the varieties. While on this subject of selection, let me say that now is a good time to select the roses at the nursery and thus choose your favorite shades. Most of the modern nurserymen carry roses potted to plant at any time. Roses may be planted this month from pots if the roots are not disturbed too much and by so doing you can still have bloom this season. Dig the holes carefully and prepare with fertilizer, giving plenty of water for a week or two to establish the plants. Varieties you should have are: Chas. P. Kilham, fine pink; Cuba, with wonderful orange scarlet flowers; Angele Pernet, fine orange; Golden Emblem, yellow; Ed. Herriot, orange; Hadley, dark red; Talisman, a new copper yellow; Pres. Hoover, a beautiful peach color with orange; Dame Edith Helen, old rose shading; Patience, scarlet; and E. P. Thom, canary yellow. Spray your roses with nicotine solution for aphis and with liquid sulphur for mildew trouble at the very first indication.

SHRUBS

Rhododendrons and azaleas must be given plenty of water this month. If allowed to become dry the new growth which they should make for the future flowering will become stunted and many blooms will be lost. A mulching with half-decayed leaves around the roots will be of value. Hydrangeas need plenty of water now and some decayed manure should be dug in around the roots or leaf soil. Mock orange, lilacs, spirea, kerria, and other spring-flowering shrubs should now be pruned back to encourage fresh growth. It is also advisable to dig in plant food and keep shrubs well watered. Examine frequently for pests and spray when necessary.

CARE OF TREES

Undoubtedly trees are the greatest asset to any garden and they should be given the very best attention at all times. It would be indeed costly to replace many of the specimens we have on many of our estates—in fact many of these trees have become a priceless heritage and are landmarks of the past.



SOME time ago I read in Sunset about building garden trellises of wooden coat hangers. I modified the idea and now have half a dozen "pagoda" trellises as illustrated here. To make them, secure a good stout stick four or five feet long, according to the vine you wish to support. Snip off the metal hooks on the hangers and nail each hanger to the stick with ends pointing upward. Place the hangers nine inches to a foot apart on the stake. Paint the trellis green or some other suitable color. These trellises look very much like miniature Chinese pagodas and have added their bit to our already cosmopolitan garden of Irish Elegance, Scotch broom, French marigolds, English ivy and African daisies.—H. I.

Trees need every protection against pests of every kind and the garden owner may well have a competent tree specialist give an occasional examination. Many trees need extra fertilizing as they get older. Very often borers are at work on pines, cypress and thuyas and the garden owner is unaware of this until most of the damage is done. Trees which have been suffering through lack of nourishment soon lose their vitality and as a result are attacked by both insect and fungus pests. Even our hardy native redwoods, madrone, bay laurel and oaks, all will last many more years with extra care and feeding.

CLIMBERS

Many of our vines such as climbing roses, jasmine and wistaria, have by this time made considerable growth and will need tying in and some cutting back. Clematis, bignonia, Australian pea vine and bougainvillea will need much training to avoid entanglements. Honeysuckle will need trimming and also the well-named mattress vine (*Muhlenbeckia*). One of the most beautiful climbers having violet blue pea-shaped flowers is *Hardenbergia comptoniana* and another species rose colored is *H. monophylla*. You may secure these now for planting on a trellis or to cover that bare space on the house. For covering a fence quickly, the mattress vine or the Australian pea vine is satisfactory. Some of the climbing roses are very effective and also the plumbago. When planting climbers dig large holes and prepare with fertilizer if you would have steady growth. Most climbers are strong feeders.

BULBS

Very often in limited garden space it is necessary to remove bulbs after the leaves have died down. Such bulbs as tulips, daffodils and hyacinths can be taken up and stored in a dry place. Where the bulbs are being naturalized the plot should be given very little water, as a resting period is essential. If, however, the flower bed is required for some deep rooting subject which needs considerable water it will not be practical to leave the bulbs in until the next season.

Tuberous begonias may still be planted and there is now a wide range of delicate colors and types from which to choose. Soil preparation for these is important; they thrive in leaf mold and peat and like partial shade.

A somewhat rare bulb, *Scilla peruviana*, should appeal to those who love blue flowers. This may be planted out in the open border or will make a good window plant. It will thrive in a good garden loam and needs quite a little moisture.

Gladiolus may still be planted out and will give some late fall bloom. Secure some of the best varieties such as American Beauty; Golden Measure; Peach Rose; Scarlet Wonder; Fern Kyle; Louise; and Orange Glory. Plant two to three inches deep in groups for the best color effect in the borders and plant at least a dozen of each variety.

Lilies will need staking at this time and you may discover aphis so spray with nicotine solution. It will be a good plan to dig in some quick acting fertilizer or apply liquid manure.

Dahlias will need stakes this month.

If too many eyes were left on the tuber before planting there may be too many shoots and these should be removed. The plants should be given regular watering through the growing season. Spray for aphis.

LILY POOLS

Our pools are now an interesting sight as most of the water lilies, water iris and yellow water poppies are in bloom. Water plants need little care after proper planting in rich soil and with them you may create beautiful effects at any time in your garden. There is still time to make a pool for this summer's enjoyment and your nurseryman will be glad to furnish the subjects required for a continuous display. A rockery and small pool will usually add to the beauty of the garden.

ANNUALS AND PERENNIALS

Stocks of the following varieties may be sown now in a well-prepared seed bed. Nice types: Lavender; Old Rose; Purple; Crimson; and Canary Yellow, or mixed colors. Cosmos, asters (large branching and sunshine), celosias, marigolds and zinnias (dahlia-flowered) may still be planted out in well-fertilized ground which should be also moderately moist before and after planting.

For the Screening of Unsightly Places

Kei Apple (*Aberia coffra*)
Flowering Maple (*Abutilon strictum*)
Kangaroo Thorn (*Acacia armata*)
Salt Bush (*Atriplex breweri*)
Silverleaved Cotoneaster (*Cotoneaster pannosa*)
Winter Flower Cassia (*Cassia tomentosa*)
Pink Escallonia (*Escallonia rosea*)
Sea Urchin Tree (*Hakea laurina*)
Needle Leaved Hakea (*Hakea suaveolens*)
Tea Tree (*Leptospermum laevigatum*)
Japanese Privet (*Ligustrum japonicum*)
Common Myrtle (*Myrtus communis*)
Black Pittosporum (*Pittosporum tenuifolium*)
Karo (*Pittosporum eugenioides*)
Mountain Cherry (*Prunus ilicifolia*)
Orange Firethorn (*Pyracantha coccinea lalandii*)
California Coffee Berry (*Rhamnus californica*)

Plant These In Large Pots and Urns

Blue Nootka Cypress (*Chamaecyparis nootkatensis*)
Spiral Plum Yew (*Cephalotaxus harringtonia*)
Fern Pine (*Podocarpus elongatus*)
Broom Yew (*Taxus baccata erecta*)
Washington Yew (*Taxus baccata washingtoni*)
Irish Yew (*Taxus baccata fashgiata*)
Berkman's Dwarf Arborvitae (*Thuya orientalis aurea nana*)
Globe Arborvitae (*Thuya occidentalis globosa*)
False Arborvitae (*Thuyopsis dolabrata variegata*)
Greek Juniper (*Juniperus excelsa stricta*)

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on Clear Lake

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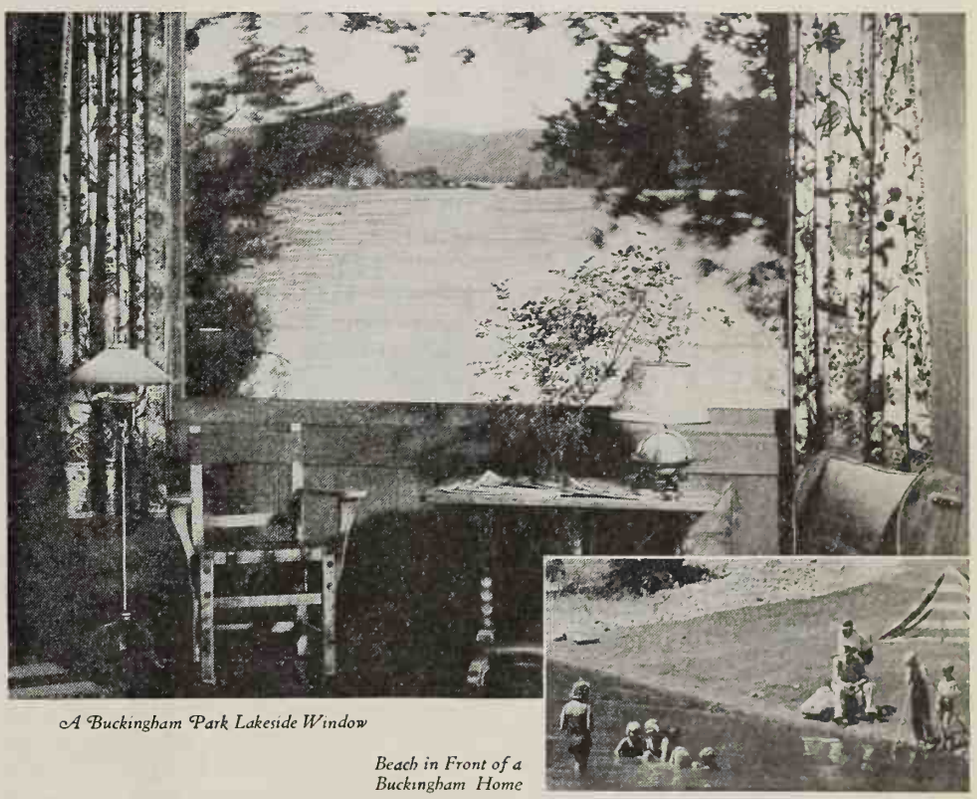

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Roughing It

OUR summer vacation is the highlight of our existence! Last summer we had three weeks, but this summer we're getting ready for a month's auto and camping trip in the mountains. My wife and I have been dreaming of it, talking about it, and getting ready for it all winter. We plan to start in July, going first to the Yosemite. After spending a few days or perhaps a week in the valley we plan to drive north over the Siskiyous; spend a day at Crater Lake; drive on over the Cascade mountains in central Oregon through Bend; across the Columbia River through Washington to Spokane and on to Glacier National Park. We've never been to Glacier, and we are hoping to see a lot of new territory.

Last summer on a similar trip we drove and camped in the Sierras and in the Siskiyous, returning from Grants Pass to San Francisco over the Redwood Highway. We visited Reno, drove through the American River Canyon, over Echo summit, and skirted the shores of Lake Tahoe for 20 miles before going on to Truckee. From Reno we drove to Portola, through the Feather River Canyon, on back country roads to Lake Almanor where we camped a few days, on to Red Bluff, and north over the Pacific Highway.

We spread our bedding out under the stars or trees and so, without cost for cabins or hotel rooms, kept our expense list down to a minimum. We cooked all our meals out in the open last summer and plan to do so again this year. We found that we could get along on an extremely economical budget. We lived well on plain and coarse food which cost on an average 75 cents a day for three or four meals. Another 75 cents a day was an average for our gasoline cost prorating this charge over the entire trip including the days we remained in one of our improvised camps.

Not having a tent, we used several sheets of heavy wrapping paper spread on the ground as a basis for our bed each night. Sometimes we gathered

SUNRISE AND SUNSET

PINE trees on a hill top
The sunrise shining through.
Rosy-fingered cloudlets
Caress the opal blue.
I, too, must rise
My task to meet.
Sunset down the valley
A sky of gleaming gold
Twilight dons her cloak of gray
The day's brief tale is told.
I, too, may rest
Labor complete.

—Florence T. Hatch,
Auburn, California.

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PESTS

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Push-less Hangers
Easy to insert; won't mar walls
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enough pine needles for a layer underneath the paper, and other times we cut small evergreen boughs for this purpose. Among the blankets we use on our camping trips are two light but warm camel hair and wool mixed blankets that are a joy to pack and a delight to sleep under. We usually avoided the more crowded public camping grounds, although we often found little nooks in the forest ranger camps with natural seclusion provided by stumps, logs, foliage and vines.

We bathed and swam in open streams through the country as we went along. Usually we found access to small streams or rivers a short distance from the highways so that we had privacy.

Aside from boiling our coffee in the morning we did little cooking at any meal except supper. That was our substantial meal of the day. We found we could live economically and agreeably on fresh fruits and vegetables, corn meal, stewed wheat, dried peas, beans, cheese, and eggs when markets in the various towns on our route afforded the foods in season at reasonable prices. Alternating with honey, jam, and apple butter, our desire for sweets was gratified. We did not use butter but almost every day made a salad with oil and lemon juice for heaping plates of tomato and lettuce. Of course we had bread. It wasn't any problem to keep it as we prefer the stale bread and believe it is more easily digested. Corn meal mixed slowly in boiling water makes a tasty and substantial mush and keeps cold indefinitely. A panful of wheat, just the ordinary whole wheat grains, after being soaked all night and stewed from two to three hours, is a palatable and nourishing food. We enjoyed all our meals and were in good health throughout the trip.

When practicable we bathed in the sun for an hour or two or longer during the middle of the day. We returned home tanned from head to foot.

A few hikes through the hills of Marin county on Sundays will harden us up in preparation for our trip this summer, which promises to be even better than last year's trip!—Phil Hamilton, San Francisco.

RECIPE FOR A WESTERN SUNSET

TAKE some gold from the buttercup's heart
Some blue from the heavens free,
Some green from the crest of the rolling waves
That filched o'er the changing sea.
Now add a bit of the coral's pink
And some of the pansy's hue
Then hang it up to the western skies
And let the sun shine through.

—E. W. C.

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Even the rangers read it with relish —it must be good!

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"Oh, Ranger!"

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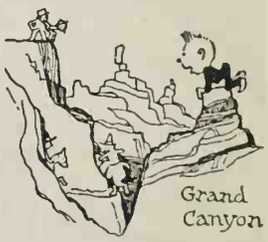

PROFUSELY illustrated with thirty beautiful halftones and seventy-seven lively cartoons and an end-sheet holiday map of the West by Ruth Taylor White. The co-author Frank J. Taylor is well known to SUNSET readers through his travel articles and the "Promised Lands" series.

BY a fortunate arrangement with Stanford University Press, publishers of "Oh, Ranger!", we are able to offer this fascinating book of western travel and outing fun to SUNSET readers for only one dollar (former price $2.50).

$1 to SUNSET readers, while the edition lasts. Clip the coupon below and send to SUNSET Book Department, with one dollar, TODAY. This is the book bargain of the hour!

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This antiseptic, cleansing powder does a cleaner, quicker job. And it's so simple. Just sprinkle a bit in the bowl (directions on the can), then flush . . . and the work is well done. The porcelain sparkles, and the hidden trap that a brush won't reach is purified and safe. Sani-Flush can't harm the plumbing.

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Gentlemen: American Quick Coupling is not handled by my dealer, therefore please send above set complete for enclosed $1.00.
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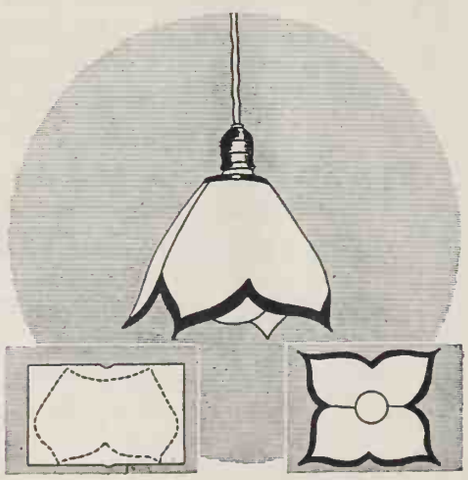
Four Cabin Ideas

A FRIEND of mine, who has a home on the seashore, was entertaining during the holidays. The guests had assembled about the fireplace, where a log was burning brightly, when almost with one accord they exclaimed, "What interesting andirons!" Truly, they were individual enough to excite comment. And they had been made from—a pair of anchors! They stood on end, a curving tip holding the log at each end. The under tip of each anchor had, of course, been sawed off a few inches from the central bar, and a small piece, at right angles, had been added to the other end of this bar. These andirons were very practical and appropriate for the home, and decidedly original.

Another friend who lived nearby sought individuality in her mantel clock. Stock designs seemed too commercial and out-of-harmony. Accordingly, she chose a model simple in design, and around the clock's face she added the steering wheel from a boat, a wheel which was of course in scale with her clock. The clock immediately harmonized with its surroundings. A touch of personal ownership had been added to it.

A third friend has beautifully landscaped grounds, bordering a lake. Her guests love to roam around, and there is the problem of calling them for refreshments. This friend came across an old ship's bell. She had an inconspicuous bracket made to hold it, and fastened it to the front porch. Its musical sound can be heard all over the grounds, and lends a charmingly individual touch to her hospitality.

In a week-end cabin it is a good idea to minimize laundry work. That is when oilcloth comes into its own as a table cover. Still you know how it cracks at the edge of the table. This can be overcome by pasting it onto a piece of wallboard, cut the size of the table top. If this oilcloth is a suitable color for your room, no more attractive week-end cabin table cover could be found.—D. R.



See fourth paragraph on page 50 for description of this garden light shade.

For perfect

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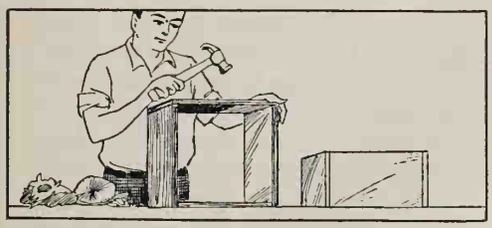
NATIONAL IRIS GARDENS
Woodland, California Beaverton, Oregon

How to Grow Water Lilies

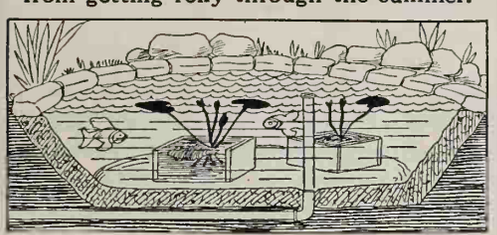
(Another Western Garden Movie)

Buy your water lily plants from a reliable firm. If you do not know of such firms, SUNSET'S garden editor will advise you. Order water lilies now. A pool 4 x 6 feet will hold three or four lilies.

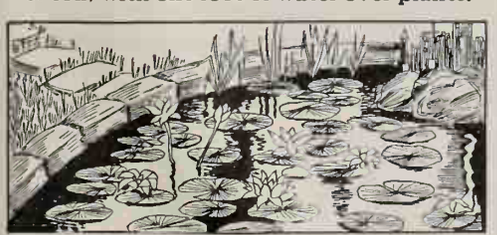


When plants arrive, keep them damp until you are ready to set them out. Lilies usually grow best when planted in bottomless wooden boxes 1 to 2 feet square and one foot high (larger boxes if the pool is large). Set one plant in each box. In small, shallow pools set plants directly on the mud bottom of the pool.

The soil in boxes or on bottom of pool should be a good garden loam with which has been mixed plenty of commercial fertilizer (say a cupful to the box) or rotted cow manure. Dampen the soil well and tamp down hard, then cover entire surface with one-half inch or more of coarse sand. Sand keeps the water from getting roily through the summer.



To plant, scoop a hole out of soil and set plant so that the crown is just above the surface of the dirt. Lilies in boxes or on floor of pool should be two feet or more apart. When planted, fill pool slowly with water. The average pool is two feet deep which allows for one foot of soil, with one foot of water over plants.



Some of the tropical lilies can also be grown from seed, but naturally lilies so started will not come into bloom until later in the summer. The dealer from whom you buy the seeds will furnish necessary directions for planting.

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2 in. embossed margin all around, making 10 x 12 over all, (an ideal size for framing), beautiful antique double weight stock. Do not confuse this De luxe Enlargement with the ordinary "8 hour finishing service" kind.

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Every Reader of Sunset Magazine has One or Two treasured snapshots—Baby, Sonny, or Little Jane—The prize Bull Pup or his arch enemy, the Cat. Dad in his golf duds, or Mother, or dear old Grandma, or maybe the whole family—no matter what it is, if it's made a good clear snapshot we'll make an ENLARGEMENT from the negative film that you will be proud to possess.

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CAUTION: Use Stiff Card Size of Film to Prevent Breaking.

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Gentlemen: One of my Treasured Snapshot Negative Films is enclosed with $1.00 for your Enlargement De luxe.

Name_____

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ADIOS

EVERY Saturday morning brings one of the most pleasant tasks of the week—reading manuscripts. There is always a big basketful of them and every page of every article is read most carefully by one or both of us. During the past few weeks these SUNSET manuscripts have taken on an interesting slant. In them you are telling us (although you may not always be aware of it) what a lot of fun you are really having in beating this depression. Some of the recent articles have been full of ideas about inexpensive vacation trips; others tell about fixing up the home and garden for a small amount of money; still others contain some of the finest philosophy we have ever read. Last Saturday we set aside a few of the manuscripts that reflect the spirit of the times and, since there is no other available space in this issue, we are quoting from them on this page Adios.

★ ★

The first of these manuscripts is from Mrs. Elva Harris of San Bernardino, writing on the subject of tin cans and what can be done with them. She has made an emergency camp stove by removing the top from a two-pound coffee can and filling the can two-thirds full of sand saturated with gasoline. A few holes are punched near the top for air and by lighting the sand a satisfactory stove burning for an hour is evolved. Another use for tin cans mentioned by this writer is a camp reservoir made of a five-gallon oil can with top removed. The "reservoir" sits on the hot rocks near the campfire and a tin can dipper with long handle hangs nearby for ladling out hot water. But Mrs. Harris' most unusual tin can invention is the placing of a bright red spice can in a conspicuous place in her mountain camp to attract scarlet tanagers. It seems that these beautiful birds can be coaxed into camp if they see their favorite color displayed.

★ ★

Doris Corwin now living in Exeter, California, recently submitted an inspiring story telling how with paint, hard work and imagination, she and her husband transformed an ugly, cheap bedroom into a charming one for just $13.27. Her curtain idea (not original with her, she says) simply must be passed along to you. For these curtains she used peach-colored marquisette and decorated them across the bottom with large, brightly colored flowers cut from cretonne. These flowers were stitched on the wrong side of the curtain with their bright side next the curtain material. In this way the curtains have a misty, fairy-like quality especially when the curtain blows in the gentle breeze. Isn't that worth knowing about? Such curtains are very easy to make.

Mr. and Mrs. P. A. Watson of Berkeley enjoyed their electrically lighted garden but they did not like the glare. Not wishing to buy light shades they made some from small tobacco cans. Two small cans were used for each shade. The cans were snipped through with tin shears, flattened out, then the two pieces soldered together and cut as shown in the drawing at the bottom of page 49. The shades were finally painted yellow, edged with black to harmonize with the garden furniture. They sound attractive, and Mrs. Watson assures us that they are.

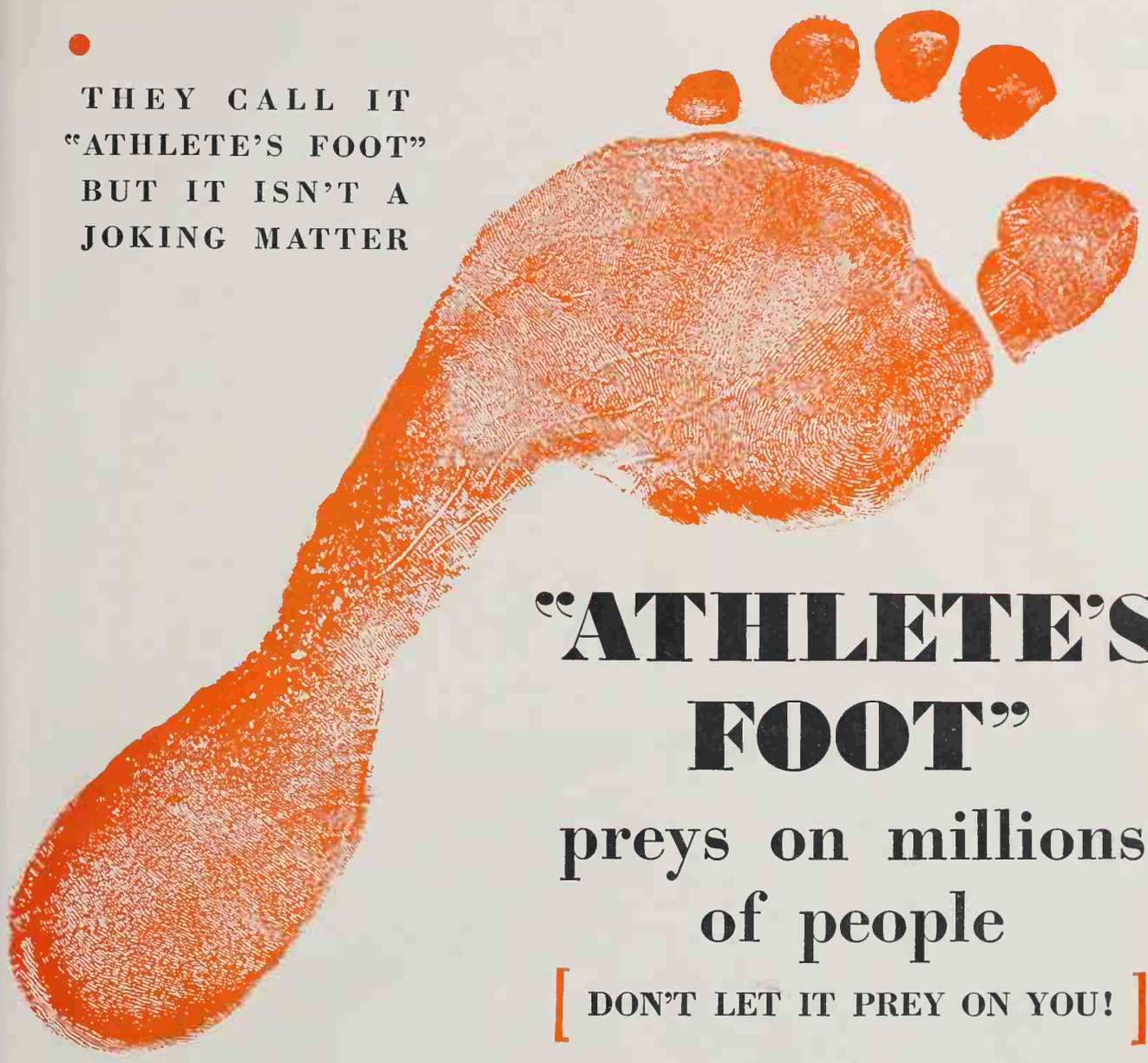
★ ★

The contributors whose ingenious ideas are quoted here will naturally be paid for them just as they would be if their material appeared in different form. We pay for everything used in SUNSET, you know. We want each of you to submit your ideas, articles and poetry, but we do want you to remember these six points. First, we buy only from western writers and artists; second, we are much more interested in "brass tack" information sent in by our own readers than we are in fluently written essays and descriptions by professional writers; third, always send sufficient postage if you want your manuscript returned in case we cannot use it; fourth, do not be offended or hurt if your article is returned to you—it would be utterly impossible to use all of the good things that come to us; fifth, do not be concerned if we keep your manuscript for more than three weeks—this usually means that we are considering it seriously; sixth, remember that we pay upon publication.

★ ★

And here's another point. Did you ever stop to consider that if you help to build a bigger SUNSET you then will have a chance of selling more of your ideas; you will open up editorial opportunities for young men and women (your own or your neighbor's children); you will make for yourself a finer western magazine which will help you more than ever to get the most out of living in the West? Your part in building SUNSET is not difficult. Tell your friends and neighbors about it and encourage them to subscribe. Send us your comments and suggestions on each issue of the magazine. Submit practical personal experiences in western gardening, home building and vacationing to be passed along to other SUNSET readers. Patronize SUNSET advertisers. One SUNSET reader tells us that she uses government postal cards on which to paste coupons cut from SUNSET advertisements and mails them thus. That's a good penny-saving idea, but we are not so much concerned with methods as with results. We want each of you to work in your own good way to make SUNSET the finest, biggest magazine in the United States. With your help it can be done.—*The Editors.*

THEY CALL IT "ATHLETE'S FOOT" BUT IT ISN'T A JOKING MATTER



"ATHLETE'S FOOT"

preys on millions of people

[DON'T LET IT PREY ON YOU!]

BEFORE the green leaves of summer fade into the gold of fall, many men and women who read no further than this paragraph will wish they had followed this message to the very end.

Here is a simple statement of fact: *At least 10 million people will be prey this summer to that widespread infection called "Athlete's Foot."*

Here is another: *Countless people who have "Athlete's Foot" today are doing nothing about it because they do not consider the danger signals serious.*

The peril comes from the fact that the germs, when unchecked, dig deep into skin and underlying tissues. They cause the skin to crack open, bringing on a soreness often so painful that shoes cannot be worn.

That's how serious "Athlete's Foot" can become. And even more serious, if other infections such as blood poisoning, lockjaw and erysipelas pass into the blood stream through those open sores.

Watch your step in places where "Athlete's Foot" abounds

It is one of nature's ironies that "Athlete's Foot" should attack most people when they are exposing their bare feet to damp surfaces in the very act of promoting health.

For the tiny ringworm germ which causes this infection lurks by the billions on locker- and dressing-room floors. It swarms on beach walks and on edges of swimming pools, in gyms and bathhouses — even in your own spotless bathroom.

Use Absorbine Jr. to kill the germ of "Athlete's Foot"

You may have the first symptoms of "Athlete's Foot" without knowing it until you examine the skin between your toes. At the slightest sign douse on Absorbine Jr., morning and night

Laboratory tests demonstrate that Absorbine Jr. kills it quickly, when it reaches the germ. Clinical tests have also demonstrated its effectiveness.

Write for free sample

Absorbine Jr. has been so beneficial that substitutes are sometimes offered. Don't expect relief from a "just-as-good-as." There is nothing like Absorbine Jr. Take a bottle on every outing. For free sample write W. F. Young, Inc., 443 Lyman St., Springfield, Mass. *In Canada:* Lyman Building, Montreal.

FOR SUNBURN, TOO!

Simply douse soothing, cooling Absorbine Jr. on burning, feverish skin, after every exposure. It takes out the sting and encourages a sun-tan coat. No unpleasant odor, not greasy. Wonderful, too, for insect bites, bruises, burns, sore muscles

ABSORBINE JR.

for years has relieved sore muscles, muscular aches, bruises, burns, cuts, sprains, abrasions

FRESH! *not parched or toasted!*

WHEN you smoke Camels you enjoy all the rare goodness of choice Turkish and mild sun-ripened Domestic tobaccos. For the tobaccos that go into Camels are never parched or toasted. The Reynolds method of scientifically applying heat guarantees against that.

Protected against drying out by the Camel Humidor Pack, a positive air-seal, Camels come to you with their natural moisture still present, insuring a cool, mild, flavorful smoke wherever you buy them.

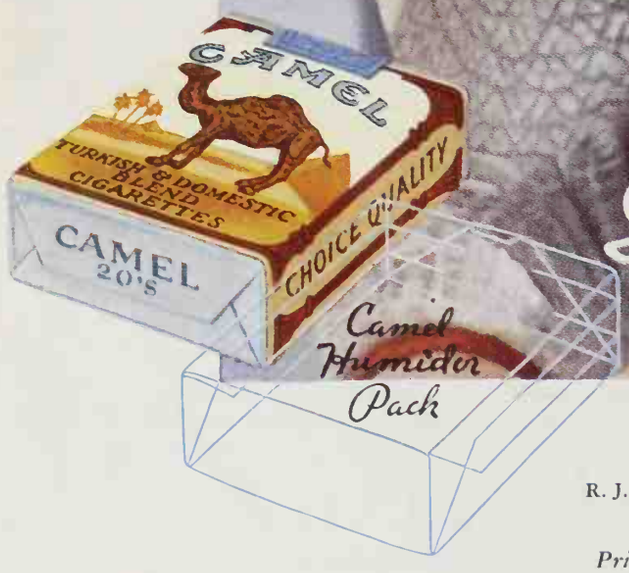
If you haven't smoked Camels lately, compare their fresh, mild delight with the sting and burn of dusty, dry cigarettes. Smoke Camels, then leave them —if you can.

R. J. REYNOLDS TOBACCO COMPANY, Winston-Salem, N. C.

CAMELS

***Made* FRESH—*Kept* FRESH**

Don't remove the Camel Humidor Pack—it is protection against perfume and powder odors, dust and germs. Buy Camels by the carton for home or office. The Humidor Pack keeps Camels fresh



"Are you Listenin'?"

R. J. REYNOLDS TOBACCO COMPANY'S COAST-TO-COAST RADIO PROGRAMS

Camel Quarter Hour—Columbia Broadcasting System

Prince Albert Quarter Hour—National Broadcasting Company Red Network

See radio page of local newspaper for time

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